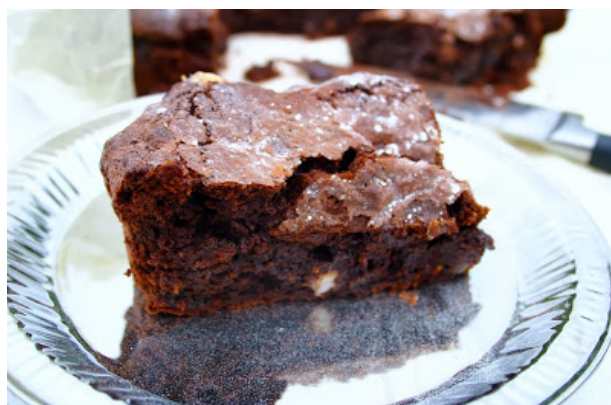


Lions Baking

Christmas Cake Brownies

185g butter
185g good quality dark chocolate - at least 70% cocoa solids
3 large eggs
275g golden caster sugar
85g plain flour
A pinch of salt
40g cocoa powder
200g Lions Club Christmas Cake or Pudding (with or without ¼ cup rum poured over the top of the cake 24 hours earlier 😊)

1. Grease and line a 20cm square brownie pan.
2. Pre-heat the oven to 160 degrees Celsius.
3. In a pan, gently melt the butter and chocolate - do this over a really low heat and stir regularly - take it off the heat before it's fully melted and set aside to cool, stirring again as it melts.
4. In a large bowl, beat the eggs and sugar with an electric mixer for about 6 minutes until it doubles in volume and becomes pale, light and airy.
5. Pour in the melted and cooled chocolate and gently fold in until it's fully combined.
6. Sift in the flour, salt and cocoa and, gently fold into the mixture.
7. Crumble in the cake or pudding and pour the mixture into your brownie pan.
8. Bake for 25 mins then remove from the oven and let it cool in the tin.
9. Cut into squares and serve.
10. Optionally (my personal favourite) ... zap it in the microwave for 10 seconds and serve with ice cream 😊



Source: <http://www.belleaukitchen.com/2013/11/christmas-cake-brownies.html#sthash.bCOI7Xfe.dpuf>