

Macadamia Brownies



A rich macadamia brownie recipe that's sure to delight for any occasion.

Recipe supplied by Hellmann's.

Ingredients

180 g block dark cooking chocolate, chopped

1/4 cup plain flour

1/4 cup Dutch processed cocoa powder

1 teaspoon baking powder

3 eggs

1 teaspoon vanilla extract

2/3 cup caster sugar

1/2 cup firmly packed brown sugar

1/2 cup Hellmann's Real Mayonnaise

1/2 cup roughly chopped macadamia nuts

Method:

1. Preheat oven to 180°C (160°C fan-forced). Lightly grease a 23cm (base measurement) square cake pan. Line base and sides with non-stick baking paper allowing a 2cm overhang on the sides.
2. Place chocolate in a microwave safe bowl. Heat on medium / 500 Watts / 50% power heat for 1 minute, then stir with a clean, dry metal spoon. Continue heating, stirring every minute, until chocolate melts and is completely smooth. Set aside to cool slightly for 2 minutes.
3. Meanwhile sift flour, cocoa and baking powder over a bowl, stir to combine. Place eggs and vanilla extract into a large mixing bowl, whisk until combined. Stir in caster sugar and brown sugar.
4. Pour cooled melted chocolate into egg mixture, stir until combined. Stir in mayonnaise until evenly mixed. Stir in macadamia nuts.
5. Sift flour mixture over chocolate mixture, stir to combine. Pour brownie mixture into prepared pan. Bake in preheated oven for 30 – 35 minutes or until top has crusted and just firm to touch and a skewer inserted into the centre comes out with moist crumbs clinging. Set aside and allow to cool completely in pan. Use baking paper to lift brownie from pan onto a chopping board. Cut into squares. Serve.