

SAUNDERS' MALT EXTRACT



Preparation

25
MINS

Bake Time

50
MINS

Makes

10

Difficulty

EASY

MALT FRUIT AND NUT BLONDIE (BROWNIE)

Just a brownie, but blonde! This one's for the sweet teeth out there, substitute your dark chocolate for white chocolate, compliment the sweetness with Saunders' Malt Extract and fold through the fan favourite fruit and nut pairing of hazelnut and raisin.

INGREDIENTS

- 150g unsalted butter, softened
- 200g brown sugar
- 2 eggs
- 1/3 cup Saunders' Malt Extract
- 1 cup (150g) self-raising flour
- 1 cup (150g) plain flour
- 150g hazelnuts, toasted, roughly chopped
- 150g raisins
- 120g white chocolate, chopped

METHOD

- 1** Preheat oven to 180°C. Grease and line a 20cm square cake pan with baking paper. Place the butter and sugar in the bowl of an electric mixer and beat 8-10 minutes until thick and pale. Beat in the eggs and Saunders' Malt Extract, occasionally scraping the side of the bowl, until well combined.
- 2** Add the flour in 2 batches, beating until just combined. Add the hazelnuts, raisins and chocolate and mix until just combined. Spoon mixture into the prepared pan and spread evenly with a spatula.
- 3** Bake for 30 minutes or until golden, then cover with foil and bake for a further 20 minutes or until a skewer comes out with a few fudgy crumbs. Allow to cool completely in the pan.
- 4** Using a serrated knife cut into 10 pieces to serve. Store in an airtight container at room temperature for up to 3 days.

FOR MORE RECIPE IDEAS VISIT SAUNDERSMALT.COM.AU