



How about some chocolate brownies?

Here is Chef Cyril's suggestion



Ingredients

Grated jaggery 750g.

Butter 550g.

Eggs 10

Flour 280g.

Walnut 550g

Dark chocolate 300g.

Instructions

1- Melt the jaggery & soft butter in a pan and mix well for 10 minutes.

Add eggs one by one to the mixture.

2- Separately mix the flour & walnut together and add melted chocolate to the mixture.

3- Bake at 155°C for 25-35 minutes

4- Bake for 25-30 minutes or until the top is cracked but the middle just set. Cool completely, then lift out of the tray and cut.

Enjoy!