

Rhubarb brownies

Ingredients

3 Stalks of Rhubarb

115g Unsalted butter

¼ Cup chocolate

1 ½ Cup Sugar

2 Eggs

2 Teaspoons vanilla

½ Cup cocoa powder

1 Cup plain flour

½ teaspoon salt

Method

1. Preheat the oven to 170oC
2. Finely dice the rhubarb.
3. In a saucepan add the butter and rhubarb and simmer over low heat until butter has melted.
4. Add in the chocolate chips the remove from heat and stir until chocolate has melted.
5. In a separate bowl, mix the eggs, sugar and vanilla; add a spoonful of the rhubarb mix to temper it.
6. Now add your tempered egg mixture to the saucepan of rhubarb mixture and mix well.
7. Add in the cocoa, flour and salt mix gently until just combined.
8. Bake for 25-35 mins or until a toothpick comes out with minimal crumb.

