



BEST BROWNIE

Makes 16 portions

Ingredients

115g (½ cup) unsalted butter, melted	75g (½ cup) plain flour
1 Tbsp cooking oil (olive oil or coconut oil are fine)	45g (½ cup) unsweetened cocoa powder
250g (1 cup) caster sugar	2 Tbsp Taupo Pure® milk powder
2 large eggs	¼ tsp salt
2 tsp pure vanilla extract	

Directions

1. Preheat oven to 175°C (350°F, or Gas Mark 4).
 2. Lightly grease an 8-inch square baking pan with cooking oil spray. Line with parchment paper (or baking paper) and set aside.
 3. Combine melted butter, oil and sugar together in a medium-sized bowl.
 4. Whisk well for 2-5 minutes until almost white and creamy.
 5. Add the eggs and vanilla; beat until the mixture is super white and creamy (at least 1-2 minutes).
 6. Sift together the flour, cocoa powder, milk powder and salt into a bowl.
 7. Gently stir the dry ingredients through the wet ingredients, until just combined
 8. Pour batter into prepared pan, smoothing the top out evenly.
 9. Bake for 20-25 minutes, or until the centre of the brownies in the pan no longer jiggles and is just set to the touch.
 10. Remove and allow to cool to room temperature before slicing into 16 brownies.
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