



Brazil nut Brownies Recipe

Ingredients	Preparation
<ul style="list-style-type: none">• 80 g of flour• 150 g of sugar• 175 g semi-salted butter• 200 g of dark chocolate• 80 g of Brazil nuts in pieces• 4 average size eggs• 1 tbsp of maple syrup• 1 tsp shave of yeast	<p>Source : nutshealth.com</p> <ul style="list-style-type: none">• Preheat the oven at 350 F• Melt the chocolate in a double boiler until smooth consistency.• In a bowl, mix the butter, the sugar and maple syrup until homogeneous consistency.• Add the eggs one by one while mixing constantly.• Add the melted chocolate while mixing.• Add then the flour and yeast.• Finally, incorporate Brazil nuts and stir gently.• Pour all in a baking cup.• Cook approximately 20 minutes.• Once out, let rest before serving.

