

## Rich Dark Brownies

150 gm butter

250 gms caster sugar

80 gms cocoa

1/2 teaspoon salt

1/2 teaspoon vanilla paste

2 eggs

60 gms plain flour 3

1/4 cup roughly chopped walnuts

Preheat oven to 160C and grease and line a 20cmx20cm baking pan. Place butter in Thermomix, melt 50C/speed 1 for 3-4 minutes. Add sugar, cocoa, salt, vanilla, blend 30 seconds/ speed 4. Running at speed 4, add eggs, one at a time, through hole in lid and mix 30 seconds. Add nuts, reverse 15 seconds/ speed 2. Pour into pan and smooth top. Mixture will be very thick. Bake 25 minutes - or until a toothpick comes out *almost* clean.