

Gift Jar - Nut & Cranberry Chocolate Brownies (Makes 18 squares)

Ingredients

1.25 litre capacity glass jar with lid
1 cup plain flour, sifted
¼ tsp baking powder
150g **Alison's Pantry Roast Unsalted Supreme Nut Mix**
1 cup brown sugar
½ cup cocoa powder, sifted
1 cup caster sugar
150g **Alison's Pantry Chocolate Chunks (60%)**
100g **Alison's Pantry Cranberries**

Method

To make gift jars, place the ingredients into a jar, in the order given. Seal jar tightly. Label with the following cooking instructions.

To create the Brownies

1. Preheat oven to 160°C. Line a 17 x 27cm slice tin with non-stick baking paper.
2. Tip all the ingredients into a large bowl. Add 200g melted, cooled butter and 4 lightly beaten eggs. Stir together until just combined. Pour mixture into prepared tin.
3. Bake for 35-40 minutes or until an inserted skewer comes out with a few damp crumbs on it. Cool in the tin before slicing. Serve warm or cold

