

## Donna's Ultimate Chocolate Brownie

*I have adapted this recipe over time as I find most brownie recipes far too sweet for my palette. I've reduced the sugar, added some interesting flour options, and a dollop of raspberry jam for interest. No one will ever guess these unctuous treats have dates in them but this is the secret moisture maker!*

1 cup dates, chopped  
1/2 cups boiling water  
1/2 tsp baking soda  
100 grams butter, melted  
2 eggs  
1/4 cup sugar  
1/4 cup light brown sugar  
1 tsp vanilla extract  
1/2 cup Dutch cocoa powder  
1/2 cup spelt flour (or wheat flour) (or for a more interesting flavour, 1/4 Rye flour, 1/4 cup spelt)  
1/2 tsp baking powder  
1/2 tsp salt  
125 grams Whitakers Dark Ghana chocolate (72%), chopped roughly.

### **Optional:**

1/4 cup raspberry jam (we use a low sugar brand for extra tartness.)

Heat oven to 160 degrees Celcius. Grease with butter and line a 24 cm square baking tin with baking paper.

Chop dates into a bowl and cover with the boiling water and baking soda. Mix and leave to macerate and soften for 10-15 minutes. Either mash with a fork, or if you have a food processor, process the date mixture until smooth but still with some texture. Add melted butter and eggs and beat. Beat in sugars and vanilla extract. Now stir in flour/s, baking powder, cocoa, salt and roughly chopped dark chocolate. Stir and spread into a baking tin.

If you would like the raspberry surprise, press in 1/2 -1 tsp dollops of raspberry jam so that each brownie will have a fruit surprise.

Bake for 30-40 minutes or until the mixture comes away from the sides of the pan. Cool before cutting into squares and store in a tin. They will last a few weeks and get even more moist and chewy after a few days.