

# DOUBLE CHOCOLATE AND TAHINI BROWNIES

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## Ingredients

Serves 6-8

- 150 g unsalted butter
- 100 g brown sugar
- 250 g caster sugar
- 1 vanilla bean, seeds scraped or 1 tsp vanilla extract
- 150 g plain flour, sifted
- 85 g cocoa powder, sifted
- Pinch sea salt
- 3 eggs, lightly whisked
- 100 g dark chocolate, roughly chopped
- 2 tbsp tahini



## Method

Preheat the oven to 170C. Grease and line a 20cm square cake tin.

Melt the butter in a small saucepan and set aside to cool.

Combine the sugars, vanilla, flour, cocoa powder and salt in a large bowl. Add the eggs and cooled melted butter and whisk to combine. Stir through the dark chocolate. The mixture will be quite thick.

Spoon the batter into the prepared tin and smooth with a spatula. Drizzle over the tahini and use a skewer or a chopstick to swirl the tahini into the batter.

Bake in the preheated oven for approximately 35 minutes or until just cooked. Allow to cool briefly then cut into squares and serve warm with ice cream.

