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## FLOURLESS CHOCOLATE BROWNIES.

**Makes 16**

### Ingredients

225g dark chocolate, at least 70% cocoa solids  
225g butter (I used goats butter)  
2 teaspoons vanilla extract  
200g zylitol (for a sugar-free version) or caster sugar  
3 eggs, beaten  
150g ground almonds  
100g chopped walnuts

1. Preheat the oven to 170C/gas mark 3. Melt the chocolate and butter gently over a low heat in a heavy-based saucepan.
2. Take the pan off the heat, mix in the vanilla and sugar, and let it cool a little.
3. Beat the eggs into the pan along with the ground almonds and chopped walnuts. Turn into a 24cm square baking tin or use a foil one.
4. Bake in the oven for 25-30 minutes, by which time the top will have set but the mixture will still be gooey. Once cooler, cut carefully, four down, four across, into 16 squares.

\* Wheat free, gluten free, dairy free – if you use an alternative instead of butter, sugar-free if you use zylitol instead of sugar.

\* Vegetarian.