

## **Courgette Brownies**

### EQUIPMENT

20 x 30cms (9" x 13") pan greased and lined

### Ingredients

200g unsalted butter

200 g bittersweet or semisweet chocolate, chopped

300 g sugar

2 tsp vanilla extract

4 large eggs

50g cocoa powder

125 g Plain flour

300 g shredded courgette

117 g chopped walnuts/pecans (optional)

100 g chocolate chips

### Method

- Melt the butter and chopped chocolate over a pan of simmering water.
- Sieve the flour and cocoa powder.
- Grate the courgette. Add a pinch of salt and leave to rest.
- Beat the sugar with the eggs and vanilla,
- Add the flour, egg mixture and choc chips.
- Pour the mixture in a shallow tin, greased and lined. Add chopped nuts if desired.
- Bake 180° C/160°C Fan Gas 5 for 20 mins – 30 mins
- When cool cut into squares