**Choco-nutty brownies**

Ingredients

125g butter, plus extra for greasing

25g Divine 70% dark chocolate bar for baking

3 large free range eggs

300g Fairtrade soft light brown sugar

2tsp Fairtrade vanilla extract150g

self raising flour

25g Divine cocoa powder

125g ‘Give me Strength’ Liberation Nuts (unsalted) roughly chopped

Method

Preheat the oven to 350˚F, 180˚C / fan 160 ˚F, Gas 4

1. Melt butter and chocolate in heatproof bowl in the microwave. Stir together and set aside to cool.
2. Grease and line with baking parchment a 16cm x 26cm baking tin
3. Whisk eggs, sugar and vanilla extract together in a bowl until thick and moussey. When you lift the whisk out it should leave a ribbon like trail.
4. Sift flour and cocoa over the mousse mixture, pour the chocolate mixture around it.
5. Add the chopped nuts. Using a large metal spoon fold everything together.
6. Pour into prepared tin and bake for 25-30 mins for a very fudgy brownie and 30 mins if you prefer them a bit more solid
7. Cool in the tin. Lift out and cut into squares.

Suitable for freezing.