



16

SERVES/MAKES



COOKING TIME:
< 45 min



COOKING STYLE:
Oven

LANCEWOOD® EASY YOGHURT BROWNIES

INGREDIENTS:

Brownies:

60 ml ground almonds

125 ml sweetener (we used Xylitol)

60 ml cocoa powder

1 pinch of salt

200 g **LANCEWOOD® Double Cream Strawberries & Cream Yoghurt**

30 g butter, melted

100 g dark chocolate, melted

2 eggs, lightly beaten

Ganache

100 g dark chocolate, chopped

125 ml cream

METHOD:

Brownies:

Preheat the oven to 180°C. Using a mixing bowl, add the ground almonds, sweetener, cocoa powder and salt and whisk together. Add the yoghurt, butter, dark chocolate and eggs and mix together until just combined. Pour into a greased and lined baking tray and bake for 20 – 25 minutes. Reduce the baking time for a softer brownie.

Ganache:

Place the dark chocolate in a small bowl. Using a small saucepan, heat up the cream over medium heat until it just begins to bubble. Do not let the cream boil. Pour the hot cream over the chocolate and let it stand for a minute. Whisk together until well combined. The ganache will thicken as it cools. Once the ganache has slightly cooled, pour it over the cooled brownies. Refrigerate for 30 minutes, or until the ganache has completely set.

Once set, cut into squares and enjoy!

PRODUCTS USED:



No Sugar Added Double Cream
Strawberries & Cream Yoghurt

ENJOY!