

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



White Chocolate & Macadamia Brownies

By Bridget O'Connor

Serves:

Cooking time:

Prep time:

Ingredients

180g Butter
250g white Chocolate
2 eggs, lightly beaten.
1 x 395g can Condensed Milk
2tspns Vanilla extract
2 cups Plain flour
2/3 cup dried cranberries
3/4 cup macadamia nuts

Method

Place the butter & the white chocolate in a medium size saucepan & melt on induction cooktop on level 1.

Stir well to combine.

Transfer the melted mixture to a large mixing bowl & add eggs, condensed milk & vanilla mixing well to combine.

Fold in the flour, cranberries & macadamias, stirring till just combined.

Pour the mixture into a greased & lined 30cm x 20cm lamington pan. Cook on circotherm 160C for 30minutes or till cooked.

Cool brownies in the pan.

