

# THE NEFF KITCHEN



For lovers of food and NEFF appliances.



## White Chocolate & Macadamia Brownies

By Bridget O'Connor

Serves:

Cooking time:

Prep time:

### Ingredients

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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

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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.

