



Chocolate Cherry Brownies

Ingredients for 24 pieces:

400 g dark chocolate couverture, 200 g soft butter, 80 g sugar, pulp of 1 vanilla pod, a pinch of salt, 4 eggs, **150 g Kölln® Muesli Chocolate Cherry**, 150 g wheat flour, 1 tsp. baking powder, 200 g nut kernel mix (chopped), 200 ml whole milk, 2 pouches of dark chocolate icing (at 125 g each)

Preparation: Chop the couverture and melt it in a bowl in a water bath. Preheat oven. Beat butter, sugar, pulp of vanilla and salt until creamy, gradually stir in eggs. Add the melted couverture while stirring. Mix Kölln® Muesli, flour and baking powder. Stir in two thirds of the nut kernels and milk. Fill the dough in a deep baking tray lined with baking paper, flatten and bake. After cooling decorate with melted icing and remaining nut kernels.

Top/bottom heat: 175 °C **Fan assisted oven:** 150 °C

Baking time: approx. 30 minutes

Preparation time: approx. 30 minutes