



PREP: 30 min  
COOK: 30 min  
SERVES: 12

## Chewy Chocolate Lavender Brownies

A hint of floral lavender takes these rich brownies to the next level - perfect for those times when a little extra elegance is required. Don't be tempted to add more lavender - too much could make these bitter.

### Ingredients

115g dark chocolate, chopped  
160g unsalted butter  
1 tsp dried lavender flowers  
1 tsp Queen Organic Vanilla Bean Paste  
1/8 tsp salt  
1/8 tsp ground cinnamon  
1 cup (220g) caster sugar  
2 large eggs  
1/2 cup (75g) plain flour  
1 cup (120g) walnuts, chopped  
1/4 tsp flaky sea salt

### Method

#### STEP 1

Preheat the oven to 175C (fan forced). Grease and line a 20cm square pan.

#### STEP 2

Combine lavender flowers with 2 tsp caster sugar. Grind in a pestle and mortar (or a coffee grinder) until a fine mixture is achieved.

#### STEP 3

In a saucepan on low heat melt the chocolate and butter, stirring slowly. Once melted, turn off the heat and stir in the lavender-sugar mixture, sugar, salt, cinnamon and vanilla extract.

#### STEP 4

Add the eggs, mixing until well combined, and then stir in the flour and walnuts, mixing until a smooth, thick batter is formed.

#### STEP 5

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## Method

Pour batter into the pan. Bake for 25-30 minutes, or until an inserted knife comes out clean.

### STEP 6

Immediately after removing the brownies from the oven, sprinkle the top with the flaked sea salt. Allow to cool for at least an hour before slicing.

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