



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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