

Brownie with Apples



A popular and well-known Chocolate Brownie can be prepared in a hundred different ways.

Brownie is a moist and strong cake and the only thing you should do now is to prepare it and to enjoy its chocolate flavour.

This time I have prepared Brownie with apples which will delight you.

INGREDIENTS :

325 g of flour

1 package of baking powder

1 package of vanilla sugar

A pinch of salt

350 g of sugar

400 g of walnuts (or hazelnuts)

300 g of baking chocolate

250 g margarine for cakes (or butter)

7 eggs (M)

5 spoons of lemon squeeze

750 g of apples (peeled and cored)

PREPARATION :

1 . put the margarine and chocolate in a pot and melt them easily on the oven ...

2 . chop the walnuts roughly ...

3 . put the lemon squeeze into a bowl, peel the apples, core them, grate them and then mix them with the lemon squeeze so that the apples do not turn brown ...

4 . put all the dry ingredients and 200 g of walnuts together into a bowl, so that they become homogenous ...

5 . add eggs into the dry ingredients and mix lightly and then add the melted chocolate and whisk well ...

6 . add the grated apples to the mixture and put them together with a spatula ...

7 . cover the bottom of the baking tray (30 x 40) with parchment paper, put the batter into the tray and spread it evenly ...

8 . sprinkle the rest of the walnuts on the batter ...

9 . put the Brownie into the oven pre-heated to 175 degrees and bake it for 40 minutes ...

10 . take the Brownie out of the oven, let it cool down and cut it into ca. 20 squares ...

NOTES AND ADVICE :

1 . Brownie must not be overbaked, it has to be moist and a bit sticky.

2 . After 40 minutes when you insert a toothpick into the Brownie, a little chocolate should remain on the toothpick .



If you like recipes from my blog, you can subscribe to my YouTube channel for free ... thank you for trusting me your Meri