

Recipe

CHOCOLATE BROWNIES



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Recipe: **TEFAL ACTIFRY GENIUS**

INGREDIENTS

300 g chocolate
270 g very soft, salted butter
5 eggs
1 egg yolk
A few drops of vinegar
(balsamic vinegar, apple
vinegar, or white vinegar)
300 g cane sugar
150 g flour
210 g walnuts



ISSUE

sisterMAG46



TIME

45 Minutes



SERVING

6 People

- STEP 1** Melt the chocolate (in the microwave or in a water bath). Add the butter and mix both (if the butter does not melt completely, heat the mixture carefully).
- STEP 2** Add the eggs, egg yolks, and a few drops of vinegar and mix. Add the cane sugar and continue stirring.
- STEP 3** Add the sieved flour. Stir. Add the walnuts.
- STEP 4** Remove the stirring element from the pan. Cut a circle 29 cm in diameter out of a sheet of baking paper. Cut the centre crosswise. Place the baking paper in the ActiFry pan. Pour in the cake mixture. Close the lid.
- STEP 5** Follow the cooking time. Mode 9 – Desserts, duration: 45 minutes
- STEP 6** Place the cake on a large round plate. Allow to cool. Enjoy warm or cold.