



BROWNIES WITH CALIFORNIA PRUNES & PISTACHIOS

by Sonia Peronaci

We're sure you'll LOVE these brownies – whether you're enjoying them around Valentines Day or throughout the rest of the year! Tasty, textured, and perfect for sharing.

Prep Time: 20 minutes
Cook Time: 35 minutes
Serves: 8

Ingredients: 100g Flour 00
2 Medium eggs
175g Butter
200g Sugar
60g California Prunes
5g Powdered yeast for cakes
200g Dark chocolate
20g Bitter cocoa powder
60g Pistachio cream



Here's How:

1. To make brownies, cut the chocolate with a knife and melt it: either in a saucepan with bain-marie technique or in the microwave. Add the butter and let it cool.
2. In a bowl put the eggs mix, the warm melted chocolate, the sugar and mix everything together.
3. Add to the mixture the chopped California Prunes. Grease a 20 cm pan, line it with paper and transfer the mixture inside.
4. Level the surface, then bake at 175 °C for about 30/35 minutes. Remove the pan from the oven, let it cool completely and cup your brownies with a heart-shaped mold.

Link to Website: <https://www.californiaprunes.net/recipes/brownies-with-pistachios/>