



## sticky toffee brownies

A recipe by petra: [www.cookseasonal.com/recipe/268](http://www.cookseasonal.com/recipe/268)

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### Preparation

1. Preheat the oven to 180 C. Line a shallow 30x20 cm tray with baking paper. Place the dates in a bowl and cover with 125ml boiling water. Leave to soak for 15 minutes,
2. Cream the butter and sugar with an electric beater until smooth. Add the eggs one at a time, beating well after each addition. Sift in the flour and fold in the dates and pecans.
3. Spread the mixture into the tin and bake for 25 minutes until it springs to the touch. Remove from the oven and allow to cool in the tin.

*Cut into brownies and serve with creme fraiche or whipped cream.*

- 4.
- 5.

### Ingredients

- **dates:** 250 gram (chopped)
- **butter (unsalted):** 125 gram
- **sugar (dark brown):** 200 gram
- **Eggs (large):** 2
- **flour (plain):** 100 gram
- **pecan nuts:** 100 gram

### Timing

- **Preparation time:** 10 minutes
- **Waiting time:** minutes
- **Cooking time:** 25 minutes