

Chocolate Brownie Recipe

This chocolate brownie recipe mix in a jar makes a clever, thoughtful and tasty gift.

Layered in a large glass jar, the mixture for these delicious brownies can be dressed up with a pretty ribbon, to which the baking instructions should be attached.

Ingredients

300 g self-raising flour
2 tsp salt
400 g sugar
110 g cocoa powder
400 g pecan nuts
200 g cranberries

Combine the flour and salt. Pour half the flour into a 1.5 litre jar that is clean and dry. Press down firmly. Add half the sugar and again, press down firmly. Add half the cocoa powder. Pour in the pecan nuts and cranberries, making sure they are evenly layered in the jar. Continue layering using the remaining flour, sugar and cocoa powder. Place a paper doily over the lid and secure with a pretty ribbon to which you can fasten a card with the baking instructions.

Baking Instructions

Empty the jar of brownie mix into a large bowl and mix well. Add 345 g butter and 8 eggs, lightly beaten. Mix until blended. Spread the batter into a lightly greased or sprayed baking tin. Bake at 180° C for 30 to 40 minutes. Cool in the tin then cut into equal squares. Dust with icing sugar and serve. Makes 24 brownies.