



California Raisins MIDWEEK TREAT

WITH CHARLOTTE WHITE FROM RESTORATION CAKE

Episode **SIX**

Live on Facebook
13th May 2020
at 11am

California Raisin & Cola Brownies

These brownies are quick and easy to make, and I have created the recipe with minimal amounts of each ingredient. Hopefully you have most of these ingredients in your cupboards! I can promise you that the combination of cola and chocolate works really well with the sweetness of California Raisins. If you don't believe me, you will have to bake a batch and try them!

INGREDIENTS:

150g	self-raising flour
100g	cocoa powder
250g	light brown soft sugar
	pinch of salt
125ml	water
125ml	sunflower oil
1tbsp	vanilla extract
100g	California Raisins soaked overnight in 2tbsp (30ml) cola

YOU WILL NEED:

small brownie tin or small roasting tin lined with baking paper

Makes 8 brownies

Preheated oven 160°C / 325°F / Gas Mark 3

1. On the day before you bake, put the California Raisins in a bowl with 2tbsp of cola (grown-ups can use dark rum instead if they prefer!). Cover the bowl with a lid or a plate and leave overnight (8+ hours ideally) for the magic to happen. The raisins will become plump and sticky!
2. Sieve flour and cocoa powder into a mixing bowl.
3. Add sugar and salt and stir to combine into one dry mixture.
4. Add water, oil and vanilla, and mix into a thick and glossy chocolatey batter.

5. Tumble in the soaked California Raisins and stir to distribute them evenly.
6. Spread the brownie batter into your prepared tin and bake for 20-25 minutes. Allow the brownies to cool completely in their tin before removing, cutting into generous slices, and enjoying with your afternoon tea!

