

WHITE CHOCOLATE & BERRY BLONDIES

85g (3oz) unsalted butter, softened,
plus extra for greasing
300g (10½oz) white chocolate
125g (4½oz) golden caster sugar
2 large eggs, beaten
1 tsp vanilla extract
½ tsp almond extract
140g (5oz) plain flour
140g (5oz) fresh blueberries or raspberries



1. Preheat the oven to Conventional Heat 180°C and grease and line a 20cm (8in) square cake tin with butter and baking parchment. Melt 180g (6½oz) of the white chocolate in a bowl over a pan of gently simmering water (don't let the bowl touch the water) or in a bowl in the microwave. Set aside to cool slightly.
2. Roughly chop the remaining white chocolate. Place the butter and caster sugar in a large bowl and, using a hand-held electric whisk, beat together until light and fluffy. Whisk in the eggs, stir in the melted chocolate, vanilla and almond extracts.
3. Sift over the flour and fold in. Gently stir in the chopped white chocolate and the berries. Spoon into the prepared tin and bake on shelf 2 for 30-40 minutes until the top of the brownie is golden but the centre is still moist.
4. Allow to cool in the tin for 10 minutes, then cut into squares and serve while warm with ice cream, or leave to cool in the tin completely and cut into 16 squares.

Cook's Tip Technically, these are 'blondies' rather than 'brownies' – if you want to make yours a traditional brownie, substitute 30g (1oz) good-quality cocoa powder for 30g (1oz) of the flour. You could also use milk or dark chocolate if you are not a fan of white chocolate. These will keep in an airtight container for up to 1 week.



COOKING PASSION SINCE 1877



CONVENTIONAL HEAT 180°C
SERVES: 6
PREP: 10 MINUTES
COOK: 35-45 MINUTES,
PLUS COOLING