

RECIPE | EGGPLANTS

# SAVOURY EGGPLANT BROWNIES



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## INGREDIENTS

- |  |                        |
|--|------------------------|
| 2 Pure Flavor® Purple Baby Eggplants   | 2 tsp. baking powder   |
| 10 oz baking dark chocolate<br>(not sweetened), chopped into<br>small pieces | ¼ tsp. salt            |
| 3.5 oz ground walnuts  | Icing sugar to garnish |
| 3 medium eggs  | Non-stick spray        |
| ¾ cup honey  |                        |

## DIRECTIONS

1. Preheat oven to 350°F.
2. Grind walnuts in blender. Prick eggplants all over with skewer or toothpick, place in a microwave safe bowl and cover with plastic wrap. Microwave for 8 minutes until limp. Drain excess water.
4. Puree eggplant in blender, while still warm, add chopped chocolate and set aside to let chocolate melt completely. Mix all other ingredients together in a large bowl. Gently and gradually add eggplant and chocolate mixture into bowl until thoroughly mixed.
6. Grease 8 inch square baking tin with non-stick spray. Pour mixture into tin and bake on bottom rack of oven for 30-40 minutes, or until inserted toothpick comes out clean. Remove from rack and let it cool.
7. Garnish with icing sugar on top and serve. Serve with a scoop of vanilla ice cream for extra sweetness.



### TOTAL TIME

60 minutes

### PREP TIME

12 minutes

### COOK TIME

48

### SERVES

4-6

### COOKING LEVEL

Medium