



RAISINS IN TEA AND TOKAY AND SPICED ORANGE BROWNIE

INGREDIENTS

½ jar [Raisins in Tea & Tokay](#)

200g unsalted butter,
chopped

125g Dark Chocolate, coarsely
chopped

315g Castor Sugar

3 Eggs

1½ teaspoon Vanilla Extract

115g Plain Flour

30g Cocoa Powder

1 teaspoon mixed spice

zest of 2 Oranges, grated or
finely chopped

METHOD

- 1 Preheat oven to 170°C
- 2 Grease a 19 x 29cm slice pan with melted butter. Line the base and the 2 long sides with non-stick baking paper.
- 3 Stir butter and chocolate in a small saucepan over low heat for 5 minutes or until almost melted. Set aside to cool slightly, stirring occasionally until smooth.
- 4 With a mixer beat sugar and eggs in a large bowl until thick and pale. Stir in the chocolate mixture, orange rind and vanilla.
- 5 Sift flour, cocoa and the mixed spice over the mixture. Stir until the mix is smooth. Stir in the raisins.
- 6 Pour into the prepared pan. Scatter with more Raisins in Tea and Tokay.
- 7 Bake for 35-40 minutes or until firm and crumbs cling to a skewer inserted into the centre. Set aside to cool in the pan.
- 8 Cut into pieces and enjoy!
- 9 Can be served warm with cream or ice-cream and drizzled with some syrup from the jar of [Raisins in Tea & Tokay](#).