



WHISKY BROWNIE CAKE

150g Continental Plain Chocolate, roughly chopped
150g Butter, diced
2 medium eggs, lightly beaten
250g Caster Sugar
½ x 100g Pecan Nut Halves
125g Self Raising Flour
50ml Scotch whisky
400g Raspberries
Icing Sugar
284ml Double Cream

Pre-heat to 180 C

Grease & Line a 22 cm spring-form cake tin

Melt the chocolate and butter in a bain-marie over a low heat

Remove from the heat

Stir in the eggs, caster sugar and pecans and mix well

Then fold in the flour until evenly blended.

Pour the mixture into the tin, level the surface and bake on the middle shelf of the oven for 35 minutes until risen and set on top but still moist inside

To test – insert a knife or skewer – it should be slightly sticky inside

Allow to cool in the tin for about 15 minutes

Then remove the tin and peel away the parchment

Transfer the cake to a plate

Slowly pour over the Whisky, allowing it to seep into the cake for at least 10 minutes or overnight

Dust with icing sugar and serve with raspberries / cream to your preference