

# Partridgeberry Brownies

These brownies are our most popular dessert. They are moist and keep well, even freeze if you can resist eating the whole batch! In the Two Whales kitchen we use black cocoa from Brazil. If you can't find that use the darkest cocoa you can find. Partridgeberries, sharp and juicy, are the perfect foil for the sweetness but you can substitute cranberries or sour cherries if you are not lucky enough to have them to hand.

Pre-heat oven to 350f and line a 9" x 9" pan with parchment paper.

12oz/1½ cups butter melted and cooled  
10oz/300g/1½ cups white sugar  
8oz/200g/1 cup brown sugar  
1 tspn vanilla essence  
3 eggs  
4oz/100g/1 cup unsweetened cocoa  
6oz/150g/1½ cups all purpose flour  
¼ tspn baking soda  
2oz/50g/½ cup partridgeberries

Mix together the butter, sugars, vanilla extract and eggs. Beat well. Combine cocoa, flour and baking soda and fold into the batter. Add the berries and pour into prepared pan (see note). Bake for 35- 45 minutes taking care not to burn the edges – it will still be soft in the middle. Cool in the pan, once cold cut into squares and dust with icing sugar.

Note: If using frozen berries scatter them on top of the batter, don't mix them in – they will chill the batter and effect the way the brownies bake.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

