



# Raymond's BBQ GOURMET

## Selected Recipes

### Real Man's Rub Chocolate Brownies

It might sound strange to make a chocolate brownie with a savoury seasoning, but give this a try, its worth it. For a Christmassy version use dried cranberries instead of nuts.

#### Ingredients:

- 90g flour
- 150g icing sugar
- 20g cocoa
- 1 ½ tsp Real Man's Rub
- 2 tsp vanilla
- 150gm chocolate
- 90 gm unsalted butter
- 2 Tbsp golden syrup
- 2 eggs
- ½ cup toasted nuts

Sift flour, icing sugar & cocoa together. Put Real Man's Rub through a coarse sieve – this is to remove most of the salt – and add to other dry ingredients. Melt chocolate and butter together, allow to cool. Put oven on to 180° and line a small cake tin with foil. Mix eggs and golden syrup into chocolate mixture. Pour onto flour and mix thoroughly. Stir in nuts and pour onto cake tin. Bake 30 minutes or until the edges are crusty, but centre soft but not liquid. Cool in tin, then turn out and serve while just warm.

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