

The Exploding Bakery's Almond Brownie

A flourless brownie recipe with a fudgey texture and nutty depth from the team at The Exploding Bakery.

This flourless brownie has a dense fudgey texture and is best when slightly under-baked. It's been the backbone of The Exploding Bakery since we opened 10 years ago. It rises from the oven like an edible monolith, a perfectly engineered slab of sustenance, a monument to our values where simplicity wins over faffed about guff. But if faffing is your game, it holds up to additions such as stem ginger, French caramel, peanut butter or whatever gets you in the mood.



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INGREDIENTS

300g high quality dark chocolate
250g unsalted butter
200g caster sugar
4 eggs
150g ground almonds
1/2 tsp salt

OPTIONAL TOPPING

100g flaked almonds
10g golden syrup



METHOD

1. Preheat the oven to 170°C/150°C Fan
2. Place the flaked almonds on a tray lined with baking paper and drizzle with the golden syrup and place in the oven whilst it's warming up. Check every 10 minutes to see how they're getting on and turn them over with a spatula until they're toasty and glistening, then remove from the oven and leave to cool.
3. Melt the chocolate & butter in a bowl over a saucepan of simmering water.
4. Pour into a mixing bowl and add the sugar.
5. Beat in the eggs until the mixture becomes smooth and glossy and it creates an emulsion.
6. Then add the ground almonds and salt and mix until it all combines.
7. Transfer the mixture to a lined tray bake tin.
8. Top with candied flaked almonds (optional).
9. Place in the oven for 30 minutes until the brownie is just set, but still has a little wobble in the middle.
10. Serve warm with a dollop of cream or cold with a good cup of coffee.