



# Fudgy Chocolate Pear Walnut Brownie

**Season:** summer/autumn  
**From the garden:** pears  
**Type:** dessert  
**Difficulty:** easy  
**Serves:** 24-30 small tastes

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## Equipment

- Chefs Knives
- Chopping Boards
- Frying pan or electric frying pan
- Wooden spoon
- Forks or masher
- Bowl
- Squeezer

## Ingredients

- 2 cups dried dates or prunes
  - 200g melted butter Plus 1 cup oil or 2 cup coconut or other vegetable oil
  - 2 ¼ cups flour
  - 150g brown sugar
  - 6 tbsps cacao or cocoa powder
  - 1 teaspoon cinnamon
  - 2 tsp baking powder
  - 2 tsp apple cider vinegar
  - 2 tsp vanilla extract
  - 8 pears
  - 50g chopped walnuts (optional)
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## How to make it:

1. Preheat the oven to 180°C and grease and line a rectangular baking tin.
2. Soak prunes/dates in enough boiling water to cover for 10 mins.
3. Peel, core and dice pears.
4. Place the soaked dates/prunes and their water in a food processor or blender and whizz up until smooth.
5. Melt butter and oil then allow to cool a little.
6. Add to the blender/food processor with ½ pears and whizz up again.
7. Mix together the flour, sugar, cocoa and baking powder in a bowl. Pour in the date oil mixture along with the milk, vinegar and vanilla and mix to combine. Fold in the second half pears and walnuts.
8. Spread evenly into the tin and smooth out evenly. Bake for 25 minutes until firmed up and leave to cool in the tin. Cut into pieces then enjoy!