

Sweet Potato Brownies

...make me at home

Ingredients

100g baking margarine
2 medium eggs
100g caster sugar
50g plain flour
50g cocoa powder
1 medium sweet potato

Makes 10
delicious,
fudgy, healthy
brownies

Method

1. In a preheated oven roast the sweet potato, pricking the skin first, until soft and tender throughout.
2. Scrape flesh into a bowl and mash until smooth. Leave to cool
3. Melt margarine in a heat proof bowl and then allow to cool
4. Whisk the eggs with the caster sugar until pale, fluffy and doubled in volume
5. Add in the margarine and sweet potato mash
6. Fold in the flour and the cocoa powder until all ingredients are combined and fully mixed
7. Pour into a greased, lined tin and bake at 180 degrees for 20-25mins
8. Check after this time: the top should look set and shiny but should be a little wobbly
9. Leave brownies to cool, remove from tin and place in a fridge for 1-2 hours to set
10. Cut into portions and dust with icing sugar if you want



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Aspens deliver a veritable Food Festival to your primary schools, with flexible, compliant and child-friendly menus prepared fresh by our fully engaged, passionate, craft-based teams.

We've brought a small sample for you to try and, true to our sustainability values, a link to get more information.

Scan me to find out more about Aspens' primary school food offer, marketing and much more



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