

HELP SIFA FIRESIDE TO SUPPORT HOMELESS PEOPLE AT THEIR SUPPORT CENTRE . . .

Get baking for our clients...

- Make some rice crispy cakes for dessert in the Support Centre
- Bake biscuits for our rough sleeper snack packs
- Have a go at cupcakes and celebrate your birthday by giving back to your community

SIFA fireside

- 75g unsalted butter, softened to room temperature
- 100g light brown sugar
- 2 large eggs, at room temperature
- 2 teaspoons pure vanilla extract
- 375g Nutella
- 1/2 teaspoon salt
- 100g plain flour
- optional: 135g dark chocolate chips and toasted hazelnuts

Or try this Nutella Brownie recipe...

Preheat oven to 175°C. Line the bottom and sides of an 8-inch or 9-inch square baking pan with aluminum foil or parchment, leaving an overhang on all sides to easily lift the brownies out of the pan when cool. (If using a 9-inch pan, the bake time will be a few minutes less.) Set aside.

Beat the butter on high speed in a large bowl until smooth and creamy, about 1 minute. Add the brown sugar and beat on high speed for 1-2 minutes until creamed. Scrape down the sides and up the bottom of the bowl as needed.

With the mixer running on low speed, add the eggs and vanilla extract. Beat on medium-high speed until combined, then beat in 300g Nutella and salt. Mix until smooth and fluffy. Scrape down the sides and up the bottom of the bowl as needed. With the mixer running on low speed, add the flour, mixing just until combined. Do not overmix. If using chocolate chips, gently fold them in.

Pour the mix into prepared baking pan. Drop teaspoonfuls of the remaining 75g Nutella on top. Using a knife, swirl the Nutella into the batter. Top with a sprinkle of sea salt.

Bake the brownies for 30-35 minutes. Keep your eye on them and test with a toothpick. If the toothpick comes out with only a couple moist crumbs, the brownies are done. The brownies may take a few minutes longer; all ovens vary.

Allow the brownies to cool completely in the pan set on a wire rack. Once cool, lift the foil out of the pan using the overhang on the sides and cut into squares. You can top each with more sea salt or toasted hazelnuts if desired. Store in an airtight container at room temperature or in the refrigerator for 3-4 days. They won't last that long!


URBAN
CAFE - BAR - KITCHEN

