



persiMon® Jam Brownies

Makes 9 servings

Ingredients

½ cup (125 mL) unsalted butter
5 oz. (150 g) bittersweet chocolate (70%)
⅓ cup (150 mL) granulated sugar
¼ cup (50 mL) persiMon® jam
3 large eggs
1 pinch of salt
1 tsp (5 mL) vanilla
¾ cup (175mL) all-purpose flour

Jam

1 persiMon®, peeled and chopped
⅓ cup (150 mL) sugar
1 tsp (5 mL) lemon juice

Preparation

Preheat the oven to 350°F.

Jam

Place the chopped persiMon® in the bowl of a food processor and puree until smooth.

Pour the puree into a saucepan.

Add sugar and lemon juice stirring slowly over medium low heat until the consistency of jam (approx. 5 minutes).

Set aside.

Brownie

Grease an 8 X 8 inch (20cm) baking pan and line bottom with parchment paper, leaving a 1 inch (2.5cm) overhang on two sides.

Place butter and dark chocolate in a sauce pan over low heat and melt until smooth.

Add sugar and stir until dissolved. Add the persiMon® jam, stir and remove from heat.

In a large mixing bowl, beat eggs with a pinch of salt and vanilla until slightly foamy.

Add sifted flour and blend until just incorporated. Being careful not to over mix.

Pour the brownie batter into the baking pan.

Bake for 30 minutes or until a cake tester comes out clean.

Remove from the oven and spread the remaining persiMon® jam over the top of the brownie while it is still hot.

Allow to cool completely before cutting into 2 inch squares.

