



# persiMon® Brownie

Makes 9 servings

## INGREDIENTS

### Jam

- 1 persiMon®, peeled and chopped
- $\frac{2}{3}$  cup (150 mL) sugar
- 1 tsp (5 mL) lemon juice

### Brownie

- $\frac{1}{2}$  cup (125 mL) unsalted butter
- 5 oz. (150 g) bittersweet chocolate (70%)
- $\frac{2}{3}$  cup (150 mL) granulated sugar
- $\frac{1}{4}$  cup (50 mL) persiMon® jam
- 3 large eggs
- 1 pinch of salt
- 1 tsp (5 mL) vanilla
- $\frac{3}{4}$  cup (175 mL) all-purpose flour



## PREPARATION

- Preheat the oven to 350°F (180°C).

### 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.

Source: [www.persimoncanada.com](http://www.persimoncanada.com)

