



Spiced Brownies with Caramelized Pecans

🕒 50–60 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

170 g	Spelt flour
4 tbsp.	Cocoa
60 ml	Coconut oil, melted
150 g	Dark chocolate
240 ml	Plant-based milk
1 tsp.	Apple vinegar
150 g	Raw cane sugar
150 g	Pecan nuts
1 tsp.	♦ Baking Soda
1 tsp.	♦ Cloves, Ground
1 tsp.	♦ Organic Ginger, Ground
1 tsp.	♦ Cinnamon, Ground
1 piece	♦ Bourbon Vanilla Pods, Whole
1 pinch	♦ Sea Salt, Coarse

For the caramelized pecan nuts

150 g	Pecan nuts
50 g	Raw cane sugar
1 tbsp.	Coconut oil

- 1 Preheat the oven to 180°C (356°F). Add the flour, sea salt, baking soda, cacao, ground cinnamon, ground ginger, ground cloves and ground cardamom to a large bowl. Whisk the plant-based milk in a bowl with the apple cider vinegar.
- 2 Melt the coconut oil over a low heat, chop the chocolate into small pieces and stir into the oil until it has melted.
- 3 Then add the sugar and whisk well. Mix the sugar and chocolate mixture and the milk with the dry ingredients. Halve and scrape out a vanilla pod, add to the rest of the ingredients and combine thoroughly to form a dough. Chop half of the pecan nuts and fold into the dough.
- 4 Line a small rectangular baking tin with baking parchment and pour in the dough. Bake for 30 minutes at 180°C (356°F) using the conventional oven setting.
- 5 Chop the remaining pecan nuts and heat them in a pan over a medium together with the remaining coconut oil and sugar and stir constantly for 3–4 minutes until caramelized.
- 6 Spread the caramelized nuts immediately onto baking parchment and leave to cool. Serve the brownies with the pecan nuts and enjoy.

