



Orange Marmalade Brownies

Recipe by Jade Davis-Macleod
@jadeeatscornwall

Rich, indulgent Cornish Orange Marmalade Brownies! A super tasty brownie with a sticky orange glaze!

1. Preheat oven to 180degrees
2. Melt chocolate and butter -this can be either in the microwave or by having a heatproof bowl sitting over a pan of hot water. If doing the latter, make sure the water is not actually touching the bowl!
3. While that is cooling slightly, mix the sugar and the eggs until light and fluffy!
4. When the chocolate has melted and cooled (for 5 mins) mix into egg and sugar mix.
5. Now gently fold in sifted dry ingredients.
6. Line 20cm square tin with greaseproof paper and pour mix.
7. Bake for 25/30 minutes.
8. While the brownie is baking, you can make the glaze by putting the ingredients into the small pan and gently simmering and mixing until the marmalade has melted and liquid thickened. Do not boil!
9. Leave to cool on rack and then with a pastry brush the marmalade glaze over generously
10. Cut into portions and enjoy the messy gooey loveliness!



INGREDIENTS

- 3 tbsp of TCL Orange Marmalade
- 185g Butter
- 50g Dark Chocolate
- 40g Cocoa Powder
- 85g Plain Flour
- 3 large eggs
- 275g Golden Caster Sugar

THE GLAZE

- 4 tsps of TCL Marmalade
- 20ml of Water