

Dilmah Ceylon Breakfast, Pistachio, and Coconut Chocolate Brownie



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Peter Kuruvita

- Sub Category Name
Food
Desserts
- Recipe Source Name
Gastronomy Recipes

Ingredients

Dilmah Ceylon Breakfast, Pistachio, and Coconut Chocolate Brownie

**Preheat the oven to 170°C. Grease and line a 20 cm square cake tin.*

- 250g butter
- 2 tsp. Dilmah Ceylon Breakfast Tea
- 1 1/3 cups sifted plain flour
- 2 1/2 cups coconut sugar
- 3/4 cup sifted cocoa powder
- 4 eggs
- 1/4 teaspoon baking powder
- 150g chopped pistachios
- Thickened cream for serving with a cup of Dilmah Premium Black Tea

Methods and Directions

Dilmah Ceylon Breakfast, Pistachio, and Coconut Chocolate Brownie

- Melt the butter gently in a heavy based pot, add the tea and brew for 5 minutes.



- Place all the ingredients into a food processor and process until smooth.
- Pour into the baking tray and cook for 50 minutes.

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