

Brownies with almonds, dates and Duits & Lauret Stout

Type of beer: Stout

Needed ingredients for 4 persons:

- 300 grams chocolate, extra plain (72%)
- 125 grams butter, room temperature
- 150 grams cane sugar
- 2 eggs
- 1 dl Duits & Lauret Stout
- 75 grams flour
- 50 grams skinned almonds, coarsely chopped
- 5 stoned dates
- castor sugar

Method of preparation:

Cut the stoned dates into very thin pieces and let it soak in the beer for 2 hours. Preheat the oven at 180 degrees centigrade. Chop the chocolate into small parts and melt it in a saucepan above a bowl of hot water. Stir well and let it cool down a bit. Beat the butter and sugar with a mixer and add the eggs one by one while beating them. Beat the chocolate into it and after that the flour, coarsely chopped almonds, pieces of date and stir in the rest of the beer. Grease a baking tin of approximately 25 x 30 cm and spread the batter over it. Place the baking tin into the middle of the oven and bake until done in an ample 35 minutes. Remove from the oven and add a couple of spoons of Duits & Lauret Stout to taste on top of it. Let it harden and cut into even parts. Divide the parts over plates which have sugar powdered over them. Serve with a glass of cooled Duits & Lauret Stout.