**Double Choc Almond Brownies**

Status: easy to make, incredibly delicious, keep well.

*You’ll need:*

* 250g butter
* 2 cups caster sugar
* 4 eggs, lightly beaten
* 2 1/2 cups plain flour
* 400gm dark cooking chocolate (the better the chocolate the better the result)
* 2 tbsp vanilla paste
* 400gm white chocolate chips
* 2 cups sliced almonds

*Method:*

Line a baking tray with baking paper and turn the oven on to 200ºC.

Melt butter and dark chocolate in a saucepan over low heat, stirring all the time with a wooden spoon. take off the heat when melted.

Add vanilla and sugar and mix till sugar is dissolved.

Add flour, mix well, then add the eggs and mix those well.

Mix in two thirds of the almonds, now add the white choc chips and  scoop onto the tray.

Smooth mixture, then scatter on remaining almonds.

Bake 30 minutes. Remove from the oven and let cool in the pan. DO NOT OVERCOOK (it's ok to leave a little soft).

Slice when cool and keep in sealed containers.