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## **Black Sapote Brownies**

*For those of you in subtropical parts such as our beautiful south east Queensland, the Black Sapote aka Chocolate Pudding Fruit is a local treat. We have a massive tree and when we have an abundance – I end up making all sorts of 'chocolatey' goodies. This is one such simple invention!*

### **Ingredients**

1 cup ground almonds  
½ cup arrowroot  
1 teaspoon baking powder  
1 ripe black sapote  
2 small eggs  
50g butter melted  
2 tablespoons honey  
1 teaspoon vanilla

### **Method**

1. Mix dry ingredients together in large bowl.
2. Mix melted butter with black sapote flesh, eggs, honey and vanilla. I normally use a hand held stick mixer for this – but you can use a food processor or blender.
3. Stir into dry ingredients.
4. Pour into shallow baking tray.
5. Cook at 180 degrees for 15-20mins.

NB: You can add roasted hazelnuts, walnuts or pecans to the dry ingredients for a change.

