

VALENTINE DAY#8217;S BROWNIE

sweet potato



Preparation : 10 min - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

Ingredients : Serves 6

- 250 g sweet potato, peeled and diced - 80 g flour - 50 g hazelnut powder - 50 g cocoa powder, unsweetened - 70 g brown sugar - 60 g coconut oil - 1 tsp vanilla extract - 1 handful of pecan nuts - liquid caramel

1. Pour 0.5 L of water into metal bowl. Place diced sweet potato in steamer basket, insert in appliance and run STEAM programme for 30 minutes.
2. Empty water from bowl, clean and set aside sweet potato.
3. Pre-heat oven to 200°C (th. 7).
4. Place sweet potato and rest of ingredients (except pecan nuts and caramel) in metal bowl. Run PASTRY/CAKE programme. Push down preparation and run programme again if necessary.
5. Line a 20 to 22 cm heart-shaped tin (or 20 cm x 20 cm square tin) then pour in preparation. Arrange pecan nuts on top.
6. Bake for 20 to 25 mins depending on your oven (check whether it's cooked by inserting a tooth pick; if it comes out clean, the brownie is cooked).
7. Just before serving, drizzle liquid caramel on top.

