

# *Pineapple Recipes | Pynappel Resepte*



*Tried and Tested Recipes by Nicky Brecher for Wegro Farming (Pty) Ltd /  
Beproeefde en Getoetsde resepte deur Nicky Brecher vir Wegro Farming (Pty) Ltd*

## Pineapple Brownies

12 Squares

125 ml butter  
2 slabs dark chocolate  
250 ml sugar  
2 eggs  
125 ml finely chopped pineapple  
250 ml flour  
5 ml vanilla  
5 ml grated orange rind  
5 ml baking powder  
3 ml baking soda  
2,5 ml salt  
250 ml chopped macadamia nuts  
Flake bar to garnish

Heat oven to 180 degrees Celsius.

Line a square cake tin with parchment paper.

Melt butter and chocolate over medium heat.

Whip eggs and sugar until light, add chocolate mixture, and mix well.

Add pineapple, flour, vanilla, orange rind, baking powder, baking soda, salt, and nuts. Mix well.

Sift icing sugar over and crumble Flake chocolate on top.

Serve.

Scrape into baking tin. Bake for 30 min. Mixture should be slightly moist in the middle.

Allow to cool on wiring rack. Remove and carefully cut into 12 blocks.

Sift icing sugar over, and decorate with flake shards on top.



## Pynappel Brownies

12 blokke

125 ml botter

2 plakke donker sjokolade

250 ml suiker

2 eiers

125 ml fyngekapte pynappel

250 ml koekmeel

5 ml bakpoeier

3 ml koeksoda

5 ml gerasperde lemoenskil

5 ml Vanielje

2.5 ml sout

250 ml gekapte makadamia neute.

Flake sjokolade vir garnering.

Verhit oond tot 180 grade Celsius.

Voer 'n vierkantige koekpan uit met bakpapier

Smelt botter en sjokolade oor matige hitte

Klits suiker en eiers saam tot lig, voeg gesmelte mengsel by.

Roer pynappel, meel, bakpoeier, vanielje, lemoenskil, koeksoda, sout en neutte by. Meng goed.

Gooi in koekpan. Bak 30 minute. Mengsel moet nog klam wees in die middel.

Laat afkoel. Haal uit en sny versigtig in blokke.

Sif versiersuiker oor en krummel Flake sjokolade bo oor.

Bedien.

