



# Tart Almond Brownies

1 portion



## Ingredients

### Pie Skin

Refined sugar	40 gr
Blue Band Master Cake Margarine	200 gr
All purposes flour	360 gr
Knorr Potato Flakes	30 gr
Water	60 gr

### Almond Cream

Blue Band Master Cake Margarine	60 gr
Refined sugar	65 gr
Almond powder	65 gr
Whole egg 1btr	50 gr
Maizena	5 gr

### Brownies

Eggs 3 pcs	150 gr
Sugar	200 gr
All purposes flour	115 gr
Chocolate powder	25 gr
Milk powder	25 gr
Baking powder	1/2 tsp
Fried cashew nuts, chopped	50 gr
Chocolate block	115 ml
Blue Band Master Cake Margarine	115 gr

## Cooking Methods

### Pie Skin

1. Stir all the ingredients together until mixed, store in the refrigerator for about 30 minutes.
2. Roll thin, put onto the mold pie round 22 cm diameter, insert almond cream evenly. Bake at 180°C for about 10 minutes.
3. Put the dough of brownies and sprinkle the almond slices on top, bake until cooked. Once cool, sprinkle with refined sugar.

### Almond Cream

1. Stir all ingredients until it becomes a paste.