

PREP: 30 min
COOK: 80 min
SERVES: 12-14

Chocolate Raspberry Meringue Brownie Cake

A cake worthy of any celebration, the combination of gooey brownie, crisp meringue and tart raspberries is truly out of this world.

Ingredients

Brownie

200g dark chocolate
125g unsalted butter, softened
1 cup (150g) plain flour
1 tsp baking powder
1/4 tsp salt
1/4 cup (30g) cocoa
3 large eggs, room temperature
3/4 cup (165g) caster sugar
1/2 cup (110g) brown sugar, packed
2 tsp Queen Concentrated Vanilla Extract
¾ cup (95g) frozen raspberries, thawed

Method - Brownie

STEP 1

Preheat oven to 160C (fan forced). Grease and line a 20cm deep round cake tin with baking paper.

STEP 2

Melt together the chocolate and butter and set aside to cool for 10 minutes

STEP 3

Sift together the flour, baking powder, cocoa and salt the mix well and set aside.

STEP 4

Whisk together the sugars, eggs and Vanilla Extract until smooth and lightly frothy. Add the chocolate and butter mixture and mix until just combined.

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Ingredients

Meringue

50g dark chocolate, melted & cooled slightly

1 ¼ cup (150g) frozen raspberries, thawed

1 tbsp (20g) caster sugar

Queen Meringue & Pavlova Powder Mix

1 tsp Queen Concentrated Vanilla Extract

Fresh Raspberries, to serve (optional)

Method - Brownie

STEP 5

Add the flour mixture, one third at a time, until just combined with a few streaks of powder. Add raspberries and mix to incorporate. Pour the batter into the prepared tin and bake for 40-45 minutes or until an inserted skewer comes out with a few moist crumbs.

Method - Meringue

STEP 1

Place raspberries & sugar into a small saucepan and cook over med-high, stirring often, until raspberries are broken down and syrupy (crush with a wooden spoon as you stir). Strain out seeds and set aside to cool.

STEP 2

Melt the chocolate in the microwave in 30 second increments, stirring well between each. Set aside.

STEP 3

Once the brownie has been in the oven for 15 minutes, start on the meringue. Prepare Queen Meringue and Pavlova mix according to packet directions with 2 tsp Queen Concentrated Vanilla Extract.

STEP 4

Drizzle over melted chocolate & raspberry puree over the top and just fold through carefully (about 3-4 times), being careful not to over mix. Once the brownie has been cooking for 30 minutes reduce oven temp to 130C for remaining time. Then spoon the meringue over the top.

STEP 5

Bake for another 40 minutes then turn the oven off. Leave the brownie cake in the oven, with the door closed, for another 20 minutes. Allow to cool to room temperature before removing from tin.

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