

Kate's Akta-Vite & White Chocolate Brownies

Brownies:

250g butter, softened

1 cup firmly packed brown sugar

2 eggs

1 3/4 cup plain flour

3/4 cup Akta-Vite

375g white chocolate melts, roughly chopped

Icing & decoration:

2 cups icing sugar

1/4 cup Akta-Vite

1 tbs butter

4 tbs just boiled water

Extra Akta-Vite for sprinkling

Preheat oven to 180 degrees C. Line or grease a standard slice tin.

Cream butter and sugar until fluffy. Add eggs, one at a time, until well mixed.

Stir in Akta-Vite and flour until combined. Stir in white chocolate.

Tip into tin and smooth out then bake for 20 minutes or until golden. Allow to cool then ice and decorate.

Icing: Dissolve Akta-Vite and butter in hot water. Stir into icing sugar and add more water if required so that icing is spreading consistency. Ice brownies then sprinkle with additional Akta-Vite.