DESSERTS

spent one recent Sunday morning wandering through the labyrinthine tunnels at the Singapore Management University in search of a brownie.

Yes, a Gummni Brownie to be exact. It's nothing much to look at and is sold in a sealed plastic baggie. You mean I woke up at the unearthly hour of 10am on a Sunday morning for this?

Then I took a bite and ate my words. The moist, chewy and decidedly un-gummy brownie had a deep, dark chocolate flavour. Unlike other brownies, it tasted of chocolate and not sugar.

The baker, SMU graduate Edmund Ng (above), says the smell of the brownies baking is almost too intense. I only wish I had been there when he was pulling a batch out of the oven.

Good brownies are hard to find but this one hit all the right spots.

Mr Ng, who calls the business Divine, is selling his brownies, cheesecakes, cookies and crumbles from a stall at the university's Kopitiam food court.

Aside from the Gummni Brownie ($2.40), you must also try the Banana Walnut brownie ($3.50 for six small squares). I've never had a banana brownie before but it works. The fruit keeps it moist and you can't go far wrong with a chocolate-banana flavour combo.

He also has two kinds of crumble-apple and banana. Just $2 gets you a generous serving and the banana one is quite Divine.

Brownies, crumbles and cake from Divine, Stall 17, Kopitiam at Singapore Management University. Opening hours: 8am to 8.30pm.