

Chocolate Brownies



Recipe By FoodieBook

Ref: 509

Heading: Bread & Baking

Cuisine: American

Food Type: Vegetarian

No of Portions: 8

Ingredients & Prep

225 g caster sugar

225 g chocolate dark

180 g butter salted melted

2 eggs large

100 g self-raising flour

35 g cocoa powder

2 tsp vanilla extract

Method

Step 1 - Pre-heat fan oven to 170°C.

Step 2 - Make a bain Marie by placing a bowl over a saucepan of hot just boiling water, the bowl must fit over the pan plus don't allow the water to touch the bottom of the bowl, then melt half of the chocolate in all the butter, mix & when all smooth remove brown from the pan & set aside to cool or place bowl in a microwave & melt chocolate & butter together.

Step 3 - To make the cake, add eggs & sugar to a bowl & beat with an electric hand whisk or in a food mixer for at least 10 mins until pale, then add vanilla & mix in, then sieve in the flour & cocoa powder on top using a silicon spatula fold in the flour cocoa powders in until smooth.

Step 4 - Use a 20 cm square non-stick baking tin, cut a piece of greaseproof paper to fit one way but allow extra the other way with 5 cm excess both ends to grab & lift out tabs later, tip mix into the tin smooth out flat with spatula, then drop remaining chocolate broken into marked chunks evenly across the top, they should sink into the cake mix.

Step 5 - Place tin in to the oven & bake for between 20 & 25 mins depending on how soft you like them.

Step 6 - When cooked to your liking remove from the oven & allow to cool a little then pull side tabs of the baking paper to lift out & place on a chopping board, cut in half then 3 cuts the other way to make 8 pieces, serve warm with loads of double cream or vanilla ice cream.

Suggestion & Tips

You can add a variety of other types of chocolate or nuts etc.