

YOU WILL NEED

- Ingredients
- 3 large eggs
- 200g dark chocolate
- 200g unsalted butter
- 90g plain flour
- 35g cocoa powder
- 275g caster sugar

you can add to your mix to vamp it up:

100g white chocolate chunks

100g milk chocolate chunks

100g dark chocolate chunks

wilson vale



HIGHCLARE CHOCOLATE BROWNIES

Allergens: (G)gluten (M)milk (E) Egg

METHOD

- 01 Preheat your oven to 180/160 fan or gas mark 4 and line a square 9 inch baking tray with parchment paper.
- 02 Melt together the dark chocolate and butter in a heat proof bowl over a pan of boiling water or very gently in a microwave until melted, set to one side to cool, to room temperature!
- 03 Using an electric or stand mixer whisk together the eggs and sugar until the mix doubles in size, turns white and becomes quite thick, almost mousse like.
- 04 When whisked , add the chocolate mix to the egg mix and fold together carefully so you do not knock out the air you have whisked in
- 05 Once combined well sift the cocoa powder and plain flour in to the mix and carefully fold it all together, at this point you can stir in your extra chocolate chunks, if you wish or you can keep the mix plain
- 06 Pour the mix into your baking tray and cook for 25 to 30 minutes on the middle shelf, your brownie should crack on the top but be gooey in the middle and have a very slight wobble
- 07 Leave to cool in the tray this will make them easier to cut. If you want to serve the brownie warm you can reheat it in the microwave for 20 seconds and serve with chocolate sauce or vanilla ice cream Enjoy