



Dark Chocolate Brownies

200g unsalted butter chopped

250g dark chocolate chopped/broken into pieces

3 eggs

200g caster sugar

80g plain flour

60g dark cocoa powder

1 tsp vanilla extract

100g dark chocolate chips (or your chosen add-in)

1. Line a 27 x 18cm slice pan with baking paper and preheat oven to 160 degrees Celsius
2. Place butter and chocolate in a heat proof bowl over simmering water and melt
3. Remove from heat and beat in eggs and sugar with an electric mixer
4. Sift flour and cocoa together, then fold into melted chocolate mixture with vanilla extract
5. Add the chocolate chips (or chosen add-in) and fold through
6. Pour into prepared pan and bake for 30 mins or until a skewer comes out with only moist crumbs clinging
7. Cool completely before cutting.

NOTE You can always get creative and add nuts, raspberries, different flavoured choc chips or dried fruit to the mixture! As a serving suggestion, I like to cut my brownies into generous sized pieces, warm them in the microwave and serve with vanilla ice cream as a decadent dessert.