

Chocolate Brownie

Ingredients

- **butter** 100g, chopped
- **dark chocolate** 200g, chopped
- **eggs** 4
- **golden caster sugar** 250g
- **plain flour** 100g
- **baking powder** 1 tsp
- **cocoa** 30g

BROWNIE VARIATIONS

- **white or milk chocolate chunks** 100g, chopped
- **hazelnuts** 100g, toasted, roughly chopped
- **pecans** 100g, toasted, roughly chopped
- **baby marshmallows** 2 handfuls

Method

- **STEP 1**

Heat the oven to 180C/fan 160C/gas 4.

- **STEP 2**

Line a 22cm square brownie tin with baking parchment. Melt the butter and chocolate together in a microwave or in a bowl set over a pan of simmering water. Cool to room temperature.

- **STEP 3**

Whisk the eggs and sugar together until the mixture is light and fluffy.

- **STEP 4**

Fold the chocolate mixture into the egg mixture and sift on the flour, baking powder and cocoa.

- **STEP 5**

Fold this in to give a fudgy batter.

- **STEP 6**

(To ramp it up, add 100g chopped white or milk chocolate chunks OR 100g toasted, roughly chopped hazelnuts or pecans OR 2 handfuls of baby marshmallows.)

- **STEP 7**

Bake for 25-30 minutes or until the top is cracked but the middle just set. Cool completely, then lift out of the tin and cut.