

Chocolate Brownie

INGREDIENTS

- 200g dark chocolate
- 250g unsalted butter
- 100g of nuts or dried fruit or chocolate chips (optional)
- 95g cocoa powder
- 50g plain flour
- 4 large free range eggs
- 1 tsp baking powder
- ½ tsp LoSalt
- 360g caster sugar



METHOD

1. Pre-heat your oven to 180°C
2. Line a 24cm brownie tin with baking parchment
3. Melt chocolate and butter in a bowl over a pan of boiling water. Do not let the bowl touch the water.
4. Mix flour, cocoa, sugar, baking powder, LoSalt and nuts/fruit/chocolate chips (if using) together
5. Beat the eggs in a separate bowl
6. When the chocolate and butter mix has melted allow it to cool a little bit before pouring into the dry ingredients, stir to just combine then add the beaten eggs and mix everything together for a minute or two until it becomes glossy
7. Pour into a prepared tin and bake for around 20-25 minutes making sure the centre still maintains a tiny wobble. The residual heat in the brownie will continue to cook it so you need this wobble to ensure a delicious gooey centre.

Makes 20 squares

RECIPE BY:
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