

Cake Break

25 April 08



Chocolate Brownies

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Makes 12

Ingredients

14oz/400g plain chocolate

10oz/300g unsalted butter, plus extra for greasing

9oz/250g caster sugar

4 eggs

4oz/110g plain flour

1 tsp baking powder

Method

- Preheat the oven to 180°C or Gas Mark 4
- Lightly butter a 20cm square baking tin and line the base with baking parchment
- Melt 175g of the chocolate in a heatproof bowl over a saucepan of simmering water. Chop the remaining chocolate into chunks and place to one side
- Add the butter to the melted chocolate and stir until blended.
- Remove from the heat and stir in the sugar
- Beat the eggs, stir into the chocolate mixture and mix together until thoroughly combined
- Sieve the flour and baking powder into a large mixing bowl, and then slowly fold in the chocolate mixture and stir in the reserved chocolate chunks
- Spoon the mixture into the tin and bake for 25-30 minutes until firm
- Leave to cool a little, and then turn out on a wire rack to cool fully
- Cut into squares and serve