

# Chocolate Brownies

## Ingredients

373g butter

375g milk chocolate

100g milk chocolate chips

100g dark chocolate chips

100g white chocolate chips

500g sugar

6 whole eggs

113g plain flour (we use gluten free flour)

113g good quality cocoa powder (not drinking chocolate)

## Equipment List

2 Large Bowls

1 Small Bowl

Scales (or measuring cups)

Whisk

Sieve

Spatula or wooden spoon

Pre-lined cake tin (10 square if you have one)

Pan filled with hot water and small bowl to fit over the top to melt the chocolate



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## Method

1. Preheat the oven to 150C
2. Whisk the eggs and sugar until pale in colour and doubled in volume
3. Melt together the milk chocolate and butter (use pan with hot water and bowl to melt, or the microwave – be careful not to burn)!
4. Sieve the cocoa powder and flour into the egg and sugar mixture, mix to combine
5. Add chocolate and butter mixture, mix to combine
5. Add chocolate chips, mix to combine
6. Spoon the mix into a pre-lined cake tin (we used a 10inch square) and level off
7. Bake until top starts to crack ... middle will still be very wet and you may think under-cooked. We cooked ours for *around 30 minutes*.
8. Lightly place your left - over Easter chocolate on top to decorate. Leave brownies to cool and you will have a fudge like brownies to enjoy!

**Top Tip:** Serve with vanilla ice-cream and wash down with a cup of freshly brewed coffee.

**Easter Extra:** You can use leftover chocolate mini eggs and treats for your brownie decorations