

Chocolate Brownies

Prep: 20 minutes

Cooking Time: 30 minutes

Serves: 12 – 24

Ingredients

- 4 large eggs
- 300g caster sugar
- 200g unsalted butter
- 150g dark chocolate
- 150g plain flour
- 3½g baking powder
- 250g dark chocolate chips or chunks

Method:

1. Heat a conventional oven (not fan assisted) to 170°C.
2. Put the eggs and sugar into a large mixing bowl and whisk together.
3. Put about 3cm of water into a saucepan and bring it up to a simmer. Then put the 150g of dark chocolate (not the chocolate chips) and the butter into a mixing bowl that is larger than the saucepan and put the bowl over the saucepan.
4. Gently stir the butter and chocolate until they have both melted, then pour them into the egg and sugar mix while stirring the mix.
5. Add the flour and baking powder to the mix and stir them in, ensuring there are no lumps of flour. Then stir in the chocolate chips and pour the whole lot into a roasting tin lined with greaseproof paper.
6. Put the roasting tin into the oven and bake it for 30 minutes.
7. Remove the roasting tin from the oven and allow it to rest for 5 minutes before taking the brownie out of the roasting tin and allowing it to cool.
8. When the brownie is cool enough to handle, cut it into pieces and serve.