

FRIDAY

Chocolate Brownies



Did you know?

The brownie was created in 1893 at the Palmer House Hotel in Chicago's Loop.

Ingredients

- 375g dark chocolate
- 375g butter, cut into pieces
- 500g caster sugar
- 5 Large eggs
- 225g plain flour

(optional topping)

- icing sugar for dusting

Preparation

- 1** Butter and line a 30cm x 21cm tin. Preheat the oven to 180C/160C fan/gas 4. Break up the chocolate with the butter and melt in the microwave on medium for about 5 minutes, stirring halfway through.
- 2** Beat the sugar and eggs in a bowl. Stir in the melted chocolate, add the flour and beat well. Pour into the tin and bake for 40-45 minutes, or until the top looks papery and feels slightly wobbly. Leave to cool in the tin.
- 3** If you're making the topping, dust with icing sugar and cut into squares.