

Rich Chocolate Brownies

Makes 24

Hands-on Time 30 minutes

Baking Time 30-35 minutes

Ingredients

300g Dark chocolate (minimum 70%)

300g Caster sugar

300g Unsalted butter (softened)

100g Plain flour

50g Cocoa powder

1/4 tsp Fine sea salt

4 Eggs, medium

1/4 tsp Coarse sea salt

Equipment

Saucepan

Heatproof bowl

Spatula

Tea towel

2 Mixing bowls

Wooden spoon

Sieve

Baking pan, deep sided (25cmx20cm)

Baking parchment

Sharp knife

Preheat the oven to 170°C/150°C(Fan)/325°F/Gas mark 3.

Fill the saucepan with enough water so it doesn't touch the bottom of the heatproof bowl when placed over the pan.

Remove the bowl.

Put the pan over a medium heat and leave until the water is simmering.

Break the chocolate up and place into the bowl.

Put the bowl over the pan and turn down the heat.

Using the spatula, stir the chocolate until melted.

Remove the bowl and place on a tea towel whilst you get on with making the brownie mix.

Add the caster sugar followed by the softened butter into the mixing bowl.

Cream together using the wooden spoon.

Sieve together the flour, cocoa, and fine sea salt over the second mixing bowl.

Add one egg to the creamed butter and combine, followed by some of the flour mix.

Repeat, alternating between the eggs and flour until they have all been incorporated.

Add the melted chocolate and combine using the spatula, scraping the sides of the bowl to ensure it's all thoroughly mixed.

Line the baking pan with baking parchment.

Spoon the mix into the pan, smoothing out with the spatula.

Sprinkle the coarse sea salt over the top.

Bake on a middle shelf in the oven for 30-35 minutes until the top is dull and mottled. The brownies should be soft to the touch and yet have a tiny bit of resistance. If you want squidgy brownies bake for only 30 minutes.

Remove and leave the brownies to cool in the tin.

If you want brownies with really clean and neat edges, chill them further in the fridge before cutting up.

Enjoy!