

Choc-Chip Brownies

Ingredients:

- 180 g unsalted butter



- 180 g dark choc chips



- 160 g brown sugar



- 3 eggs (lightly beaten)



- 1 tsp vanilla extract



- 70 g plain flour



- 30g cocoa powder



- 160g dark choc



You also need:

- baking tin



- measuring spoons



- measuring cup



Instructions:

1. Preheat oven to 180°/350° (160° fan forced).
2. Spray 20cm/8" square tin with oil and line with baking paper with overhang (so easy to remove after baking).
3. Place butter and choc chips in heatproof bowl, microwave in 30 sec burst (takes 2 or 3) until melted. Stir until smooth.
4. Add sugar and vanilla, mix, add eggs (lightly beaten) and mix well until smooth.
5. Add flour, cocoa and stir until smooth. Stir in chopped chocolate, pour into pan.
6. Bake 24 mins for really gooey, 28 mins fudgey but still moist (my favourite), 32 mins for moist fudge-like cake.
7. If you didn't use the extra chocolate for stirring in, reduce cooking time by 2 mins.
8. Rest for 10 mins before lifting out of pan. Allow to cool for 20 mins before cutting. Airtight container for 4 days (they don't last that long!) or freeze for 3 months.

16 pieces

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thanks to recipetineates.com