

## #7 Fudgy Chocolate Brownie



Rich, fudgy and decadent, the ultimate comfort food when done right. Three things to remember to get the texture right:

1. Beat A LOT of air into your eggs and sugar.
2. Don't overmix your batter, you will knock out the air you just incorporated.
3. Don't bake it for longer than 25 minutes.

If you prefer your brownie even sweeter, more chocolatey and gooey add some milk chocolate cut into small chunks.

### DIRECTIONS

- 1 Grease the baking tin and line it with baking paper. Put the butter and dark chocolate into a heatproof bowl and place it over a saucepan with simmering water. (Make sure the water doesn't touch the bottom of the bowl.) Melt on a low heat stirring occasionally until the chocolate and the butter are combined and the mixture is smooth and glossy. Add salt, stir and set aside to cool.
2. While the butter/chocolate mixture is cooling down, sieve the flour and cocoa powder into a separate bowl.
3. Preheat the oven to 180°C (fan), gas mark 4. Break the eggs into another bowl, tip in the sugar and beat with an electric mixer on a medium speed until the mixture turns pale, fluffy and creamy. The more air you incorporate at this stage, the softer and more fudgy the texture and the better and more shiny the crust; 6-7 minutes is about right.
4. With a spatula gently fold in the flour and cocoa. Don't overmix, you don't want to knock out the air you just created - only until you see the last bits of flour disappearing, the colour may not be evenly brown at this point.
5. Gently pour in the cooled chocolate and butter mixture, add the vanilla essence and milk chocolate chunks, if using, and again mix carefully and resist overmixing. Lick the batter off the whisk instead!

### INGREDIENTS

Makes one tin about 23 x 23 cm/9 x 9 inches

- 200g dark chocolate, 65% -70% cocoa mass, broken up
- 100g milk chocolate, min 30% cocoa mass, cut into small chunks (optional)
- 200g unsalted butter, roughly diced up
- 200g caster sugar
- 3 medium or large eggs
- ¼ teaspoon salt
- 50g good quality cocoa powder
- 60g plain flour
- 1 teaspoon vanilla extract (optional)

6. Pour the mixture into the baking tray, smooth it over with a spatula and bake for 25 minutes. When baked, the top of the brownie should be crusted over and cracked and the middle slightly wobbly. The seemingly unbaked middle makes for the fudgy centre so it's important not to bake your brownie for longer.

As it's very delicate when hot, cool for about 15-20 minutes before carefully removing from the tin. It'll sink back a bit while cooling thus creating the perfectly dense and fudgy texture. Cut into squares and enjoy every bite.



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