



# VIRTUAL STORYTIME WEEK 2 RECIPE

## Chocolate Brownies

### CHOCOLATE BROWNIES

#### Ingredients

- 200g / 14 tbsp unsalted butter
- 200 g / 1 1/4 cups dark chocolate chips
- 1 cup (175g) brown sugar
- 3 eggs
- 1 tsp vanilla extract
- 1/2 cup (75g) plain flour
- 1/4 cup (30g) cocoa powder

#### Method

- Step 1: Preheat the oven to 180°C (160°C fan forced).
- Step 2: Spray a 20cm square tin with oil and line with baking/parchment paper with overhang.
- Step 3: Place butter and chocolate chips in a heatproof bowl, microwave in 30 second bursts (it takes me 1m 30 sec) until melted. Stir until smooth.
- Step 4: Add sugar and vanilla, mix, then add eggs and mix well until smooth and molten.
- Step 5: Add flour, cocoa and salt and stir until smooth. Stir in chopped chocolate, pour into pan.
- Step 6: Bake 24 minutes for really gooey in the centre, 28 minutes for fudgey but still very moist, 32 minutes for moist fudge-cake-like.
- Step 7: Rest for 10 minutes before lifting out of the pan. Allow to cool for at least 20 minutes before cutting. Store in an airtight container for 4 days (bet they don't last that long!).