



Chocolate Brownie Recipe

Preheat oven to 180° - Cooking time 28 min.

Ingredients :

- 200g unsalted butter
- 200g dark chocolate chips
- 175g (1 cup) brown sugar
- 3 eggs
- 75g (½ cup) plain flour
- 30 g (¼ cup) cocoa powder

- A pinch of salt
- 180g chopped chocolate (chunks) - optional



Step 1 :

Melt butter and chocolate and stir until smooth. Put in a big bowl.

Step 2 :

Add sugar and vanilla and mix.



Step 3 :

Add eggs and mix well until smooth and molten.



Step 4 :

Add flour, cocoa and salt, and stir until smooth.



Optionnal Step :

Stir in chopped chocolate.

Step 5 :

Spray a 20cm square tin with oil and line with parchment paper with overhang. Pour the mix into the pan.



Step 6 :

Bake 28 min for fudgey but still moist.

Let it rest 10 minutes before lifting the brownie out of the pan. Allow it to cool for at least 20minutes before cutting.

Bon appetit !

