

Best Ever Brownies

200g dark chocolate, roughly chopped
175g unsalted butter
325g sugar – I recommend a mixture of dark brown soft and caster sugar approximately 50/50
100g plain flour
3 eggs
icing sugar, to decorate

Makes 12 portions

1. Preheat the oven to 170C
2. Put the chocolate and butter in the double boiler over a saucepan of simmering water. Leave until melted and smooth.
3. Pour the melted chocolate into the classic batter bowl. Add the sugar and stir until well incorporated using the small mix and scraper. Add the flour and stir until well incorporated. Finally, whisk the eggs using the mini whipper in a prep bowl and stir in the eggs into the chocolate and mix until thick and smooth.
4. Spritz the individual brownie pan using the kitchen spritzer. Spoon the mixture into the prepared pan using the large scoop and bake in the preheated oven for about 20-25 minutes, or until flaky on the top but still soft in the centre. Be careful not to overcook otherwise the edges will become hard and crunchy and they will be more cake-like and not squidgy enough. Leave to cool completely before dusting with icing sugar, to decorate using the flour/sugar shake

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