



**The Pampered Chef®
Fudgy Chocolate Brownies
Recipe**

Sunflower oil, for greasing

Brownies

175 g plain flour
1/2 teaspoon bicarbonate of soda
1/4 teaspoon salt
175 g butter or margarine
115 g good quality plain chocolate, broken into squares
225 g light soft brown sugar
3 eggs, lightly beaten
2 tablespoons cold water
1 teaspoon vanilla extract

Topping

200 g good quality plain chocolate, broken into squares
55 g unsalted butter

1. Preheat oven to 170°C/fan 150°C/Gas 3. Lightly spray **Medium Bar Pan** with sunflower oil using **Kitchen Spritzer**; set aside. For brownies, in **Small Batter Bowl**, combine flour, bicarbonate of soda and salt; mix well and set aside.
2. Place butter and chocolate in **Classic Batter Bowl**. Microwave, uncovered, on HIGH 1 minute; stir well. Microwave an additional 15-30 seconds or until chocolate is completely melted, stirring well after every 15-second interval. Using **Bamboo Spoon**, stir sugar into chocolate mixture until well blended. Add eggs, water and vanilla extract; whisk well using **Stainless Whisk** until smooth and well combined. Add flour mixture; mix until well blended.
3. Pour cake batter into prepared pan, spreading evenly. Bake 25-28 minutes or until a fine skewer or cocktail stick inserted into centre comes out almost clean. Do not over-bake. Remove from oven to **Stackable Cooling Rack**; cool completely.
4. For topping, place chocolate and butter in **Small Micro-Cooker**. Microwave, uncovered, on MEDIUM (50% power) 2-2 1/2 minutes or until chocolate is melted, stirring well after every 30-second interval. Remove from microwave; stir until smooth, well combined and thickened. Spread chocolate topping evenly over cooled brownie using **Small Spreader**. Set aside until topping has set; cut into squares or bars to serve.

Yield: Makes 24 brownies

Per serving: per brownie: Energy 859kJ/205kcal; Protein 2.2g; Carbohydrate 23.5g; Sugars 17.8g; Fat 12.3g; Saturated Fat 7.4g; Fibre 0.6g; Salt 0.2g

Cook's Tip: For a gluten-free version, substitute plain flour with gluten-free plain flour. Check that

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other ingredients used are also gluten-free. Prepare as recipe directs.

For easier serving, line bottom of Medium Bar Pan with a piece of non-stick baking paper, cut to size. Prepare recipe as directed and cool completely. Spread cold brownie with topping and leave to set, then simply lift paper out of pan and cut baked mixture as directed.

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