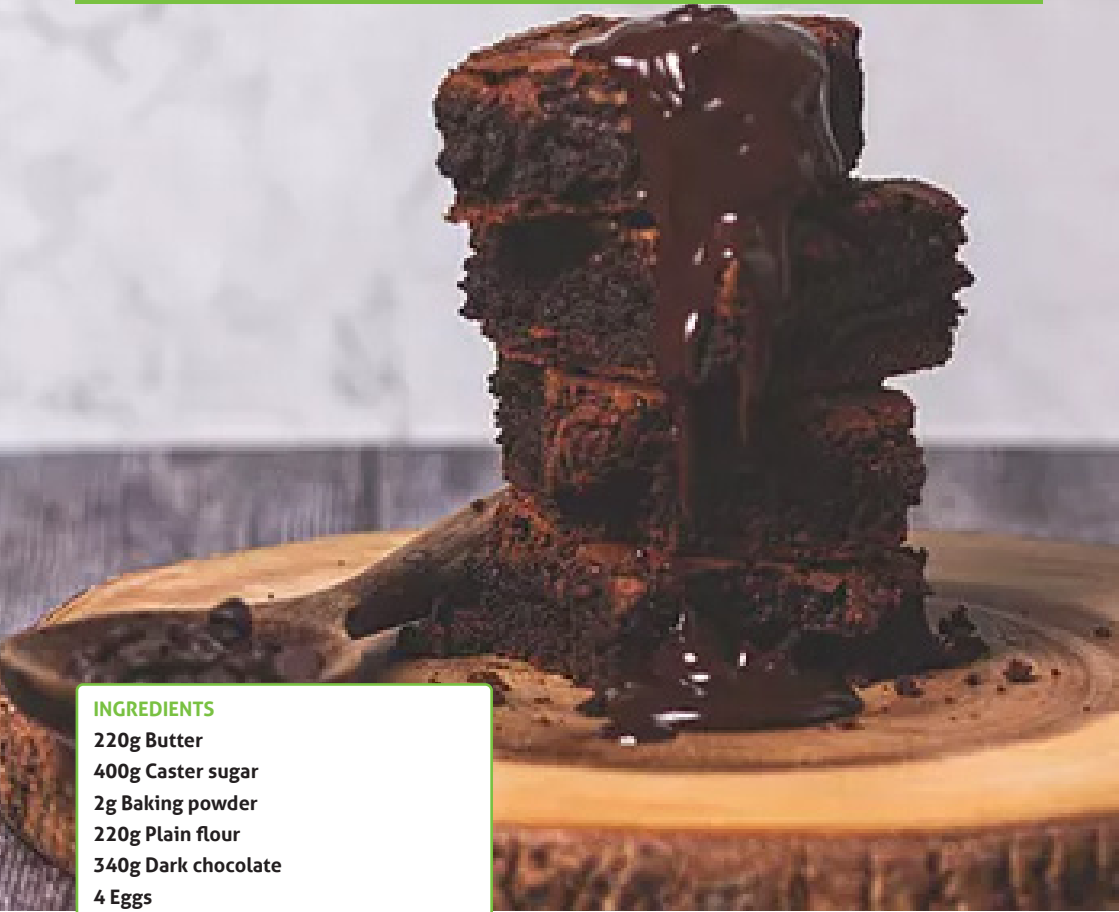


DARK CHOCOLATE BROWNIE



INGREDIENTS

220g Butter
400g Caster sugar
2g Baking powder
220g Plain flour
340g Dark chocolate
4 Eggs

1. Start the recipe by melting the chocolate and the butter together over a bain-marie.
2. Whilst this is melting, place the eggs and sugar in an electric mixer with a balloon whisk head on and whisk on full power until the mixture has doubled in size.
3. Sieve the flour and baking powder onto the egg mixture and combine on a slow speed then add in the melted chocolate and butter mixture and continue to mix until fully incorporated.
4. Place the mixture in a 20cm x 20cm lined tin and bake in a pre-heated oven at 160c for 35 minutes.
5. Once cooked allow to cool before cutting into portions.