

Brownies (Shared from the Great Sanderstead Bake Off)

Ingredients

225g Finest Fairtrade Organic chocolate

140g butter, cut into pieces

3 large eggs

225g golden castor sugar

100g plain flour

1tsp baking powder

1tbs cocoa powder

For Chocolate Drizzle icing

25g chocolate

2tbs double cream

½ tsp golden caster sugar

Method

Preheat the oven to 180c/160C Fan/Gas 4

Line a rectangular tin 27 x 17.5 x 3.5cm with baking parchment

Chop 174g of chocolate and place in a small heavy based pan with the butter. Melt over a low heat, stirring occasionally. Remove from the heat and leave to cool.

Chop 50g of chocolate into small chunks and set aside.

When the chocolate has cooled, whisk the eggs and sugar together until thick, fluffy and almost double in volume.

Gently fold in the cooled chocolate.

Sift the flour, baking powder and cocoa and gently fold in.

Carefully stir in the chopped chocolate, without over mixing

Pour the mixture into the lined tin and lightly spread it into the corners. Bake for 25-30 minutes or until the middle is just set and the top is slightly crusty. (if it's still wobbly in the centre leave it in for a bit longer)

Remove and leave until entirely cold before lifting out of the tin.

Very finely chop the chocolate for the icing.

Put into a small heavy-based pan with the cream and sugar and heat gently until the chocolate has thoroughly melted.

Pour in 1-1.5 tbs of boiling water to thin.

Drizzle over the brownies.

When set cut into 15 squares.