Brownies

Ingredients

200 g dark chocolate

125 g butter

1 packet of vanilla sugar or 1/4 tbsp vanilla

3 eggs

200 g sugar

150 g flour

1/2 tbsp baking powder

1 pinch of salt

1 tbsp cocoa powder

1 baking pan 29x23 cm

Oil or butter for the baking pan

All the ingredients I used

All the utensils I used

First Step

Preheat the oven to 175 degrees Celsius and grease the baking pan with butter or oil.
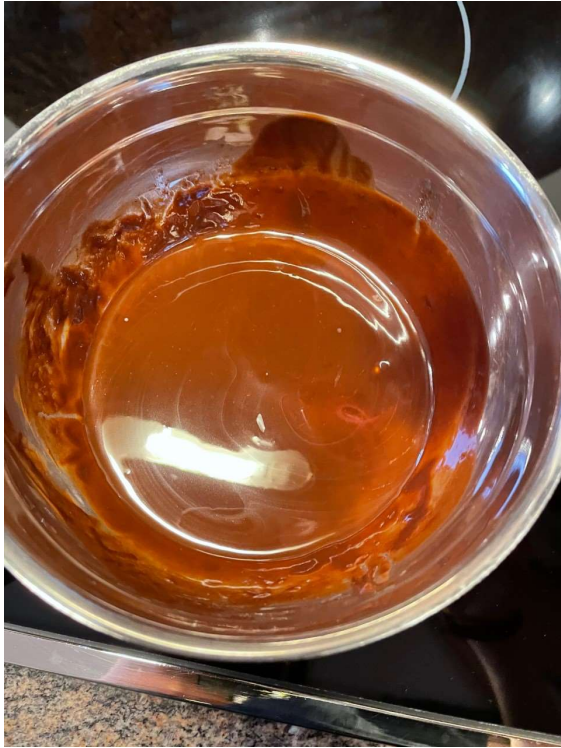

The greased baking pans I used

If you only use one baking pan it should look like this

Second Step

Melt 150 grams of dark chocolate and 125 grams of butter in a double boiler. It is important that you don't overcook the chocolate and that it still keeps it's shine.
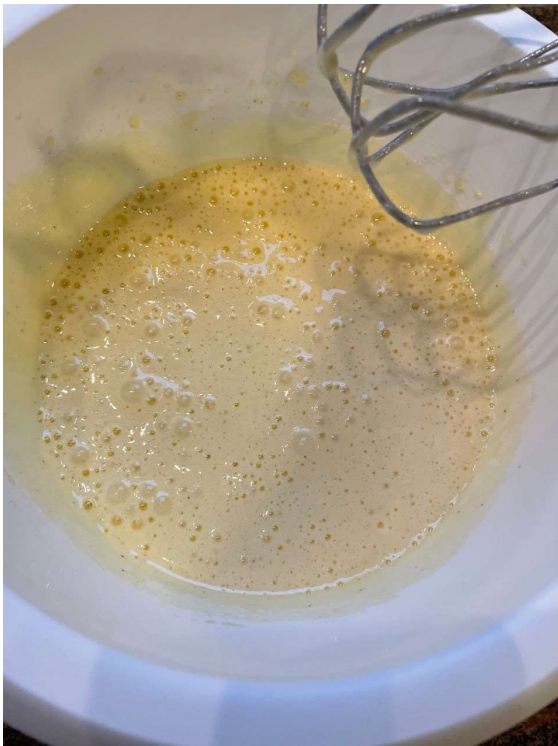

The chocolate started melting

The melted chocolate

Third Step

WHisk 3 eggs with the vanilla and 200 grams of sugar until it gets creamy. Add the melted chocolate. Afterwards mix 150 grams of flour with half a tbsp of baking powder, a pinch of salt and one tbsp of cocoa powder. After you mixed these together add them to the chocolate-egg mixture through a sieve. Chop up 50 grams of chocolate and combine it with the dough. Lastly fill the dough in to the baking pan and bake it for about 25 minutes.

Ingredients before getting mixed together

The egg after getting mixed

The melted chocolate combined with the egg

The dry ingredients getting mixed with the egg and chocolate

The chopped chocolate

Chopped chocolate and the dough

The dough in the baking pans

Tips for the recipe

This recipe is for 12 brownies. If you don't want that many you can split the dough in half and freeze one half - as I did. After freezing the dough is going to have to be in the oven for longer. Take the dough out of the freezer and put it in to the oven at 175 degrees Celsius for about 35 minutes then check if the dough is done with a stick.