

Brownie Recipe

Ingredients

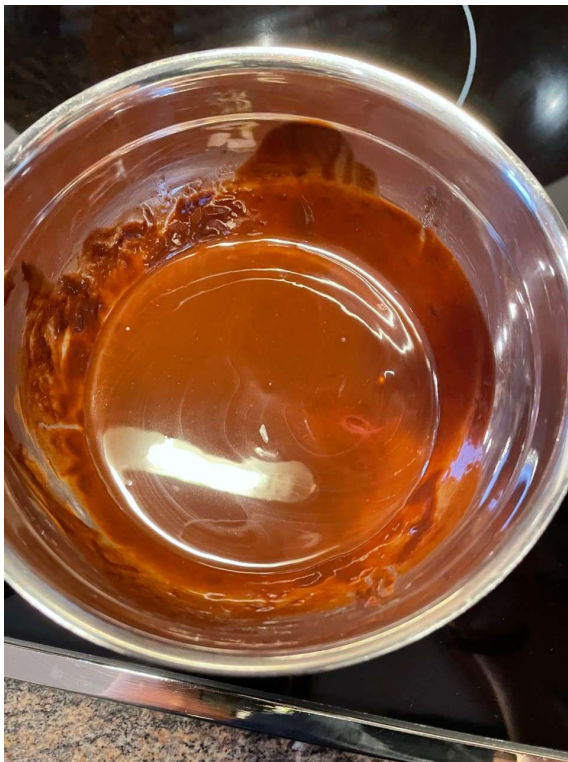
Baking Steps

Baking Tips

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Tips for Baking Melting Chocolate

When melting chocolate be careful that you don't "overcook" the chocolate. If you do so, the chocolate is going to lose it's shine. If you use a double boiler it is easier to control the temperature of the chocolate.

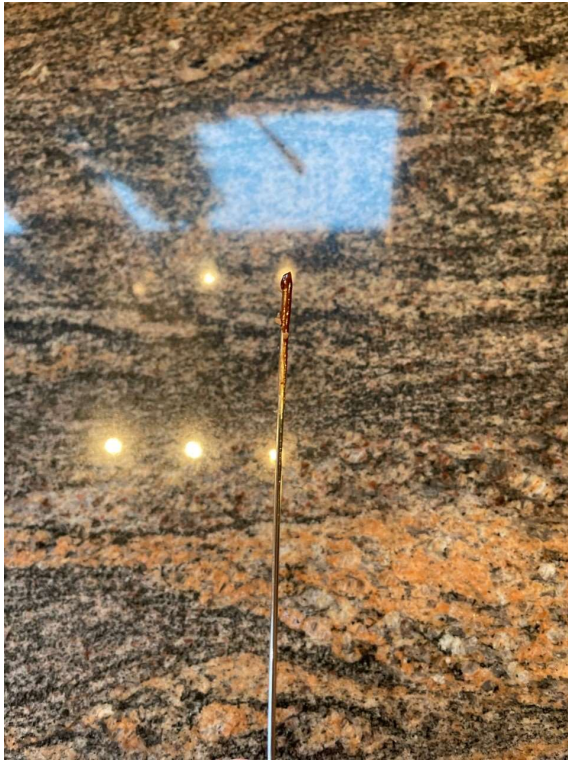


That's how melted chocolate looks if done correctly

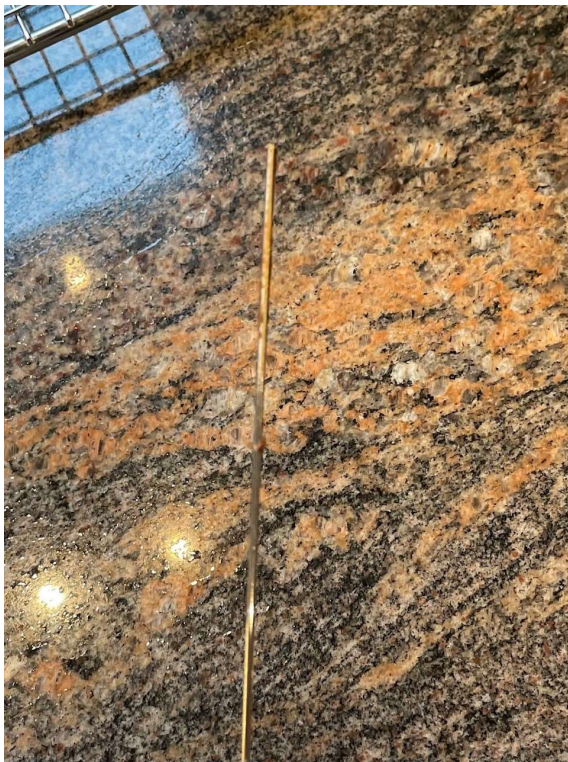
Check if your cake is done

If you want to check wether your cake is done or not you can poke it with a thin stick. If there is still some dough on the stick when you pull it out it isn't done but if

there are some crumbs on the stick or if the stick is clean your cake is done.



The dough is still raw



The dough is done and moist