

Brownies

Difficulty: Medium

Preparation time: 10 minutes

Cooking time: 1 hour

Preheat the oven to 200°C (400°F).

In a heatproof bowl, melt the chocolate and butter together over low heat, stirring occasionally, until smooth.

In a separate bowl, whisk together the flour, baking powder, salt, and cocoa powder.

In a separate bowl, beat the eggs and sugar until pale and tripled in volume. Gradually add the melted chocolate mixture.

Gently fold the flour mixture into the chocolate mixture until just combined. The batter will be very thick.

Transfer the batter to a 20x20 cm (8-inch) baking pan lined with baking paper or greased with butter. Do not grease the paper.

Smooth out the batter, making sure to create an even layer of about 3 cm (1 inch) thickness.

Bake in the preheated oven for 10 minutes, then reduce the temperature to 170°C (340°F) and continue baking for 45 minutes.

Allow to cool completely in the pan, then cut into squares and serve.