

# Super Chocolate Brownies

This recipe makes beautiful, dense and fudgy brownies. It's a very simple recipe that you can make in minutes.



## Ingredients

- 225g of Dark Chocolate
- 225g of Butter
- 300g Caster Sugar (or brown sugar)
- 3 large eggs, beaten
- 1 tsp vanilla extract
- 75g plain flour
- 1 tsp baking powder

## Procedure

1. Preheat oven to gas mark 4 (180 degrees Celcius)
2. Line a baking tray with non-stick baking paper
3. Place the chocolate and butter in a heatproof bowl and set over a saucepan of simmering water.
4. Stir constantly until the chocolate and butter are melted and smooth.
5. Wwhisk the sugar and eggs together for about 2-3 minutes until pale and light.
6. Slowly add the melted chocolate and butter then add the vanilla extract and continue to whisk until thickened.
7. Lastly, add the sifted flour and baking powder and fold in gently.
8. Turn the mixture into the prepared baking tray and bake in the middle shelf of the oven fgr 30 minutes. The top is firm and the brownies have come away slightly from the sides of the tin.