

Extra Special Brownie Recipe

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Brownies are one of my favourite things to bake. They aren't quite cakes, they aren't quite cookies- they are a magically and unique combination of the two.

Recipe Ingredients (serves 24)

- 225g (8oz) butter
- 125g (4 1/2 oz) cocoa powder
- 100g (3 1/2 oz) white chocolate chips
- nuts (optional)
- 225g (8oz) caster sugar
- 4 large eggs
- 1 tbsp pure vanilla extract
- 1/8 tsp salt
- 100g (3 1/2 oz) plain white flour
- 135g (4 3/4 oz) Nutella (optional)

Nutrition Facts	
Serving Size 46 g	
Amount Per Serving	
Calories 194	Calories from Fat 109
% Daily Value*	
Total Fat 12.1g	19%
Saturated Fat 8.0g	40%
Cholesterol 52mg	17%
Sodium 84mg	3%
Potassium 187mg	5%
Total Carbohydrates 21.5g	7%
Dietary Fiber 2.1g	8%
Sugars 14.7g	
Protein 3.1g	
Vitamin A 6%	Vitamin C 0%
Calcium 3%	Iron 8%
Nutrition Grade C+	
* Based on a 2000 calorie diet	

Method

1. Preheat the oven to 180°C/ 160°C fan (355°F/ 320°F fan). Grease a 23x33 cm (9x10 in) baking tray.
2. Melt the butter and half the chocolate chips, either over a pan of boiling water or in a microwave. Watch neither ingredient cooks!
3. In a bowl, add to the butter and chocolate chips, the cocoa powder and sugar. Stir until well mixed.
4. Add the eggs, vanilla and salt. Mix well.
5. Sift in the flour and mix until the flour is just combined. You do not want to overwork the flour. This is also the time to add the remaining chocolate chips and nuts.
6. Pour the mixture into the prepared baking tray.
7. Optional step: Heat the Nutella in a microwave until it is pourable. Pour over the brownie mix and swirl the Nutella with a knife blade. If you draw it lengthways then crossways, you will get a nice design.
8. Bake for 30-40 minutes, until a skewer comes out clean.
9. Cool for 15 minutes, at which point you can spread on more brownies or add more chocolate chips or sprinkles if desired. Cool completely before cutting and serving. Why not try serving it with cream (single, whipped, ice etc.!).