

Chocolate Brownie

This delicious chocolate brownie recipe comes from Rumbles Catering.

Ingredients

200g dark chocolate
200g butter
200g caster sugar
4 medium eggs
120g self-raising flour (or Gluten Free Flour)

1. First, line an 8-inch square cake tin with baking paper.
2. Heat the oven to 150C.
3. Gently melt the butter and chocolate together over a saucepan of gently simmering water or gradually in a microwave. Do not allow it to boil. Sit to one side and allow to cool slightly.
4. In a separate bowl, whisk the eggs and sugar together until they start to thicken – they should create fine ribbons on the surface when you lift the spoon up.
5. Pour the egg mixture into the chocolate mixture and stir together, being careful not to knock too much of the air out.
6. Sieve the flour into the chocolate mixture and carefully fold everything together.
7. Pour the mixture into the lined tin and bake for 20-30 minutes, or until there is a slight crust on the top. Be careful not to overbake - nobody likes a dry brownie!
8. Allow to cool before cutting into pieces and removing from the tin so it doesn't fall apart.