AMNESTEA

Chocolate Gooey Brownies

· 200g good-quality dark chocolate (70% cocoa)
· 250g unsalted butter
· 130g nuts, roughly chopped (optional)
· 80g cocoa powder
· 65g plain flour
· 1 teaspoon baking powder
· 340g caster sugar
· 4 large eggs

Method
1. Preheat your oven to 180ºC and line a 20 x 30cm rectangular baking tin with greaseproof paper.
2. Break up your chocolate and melt with the butter over some simmering water. Mix until smooth then stir in the nuts.
3. In a separate bowl, mix the cocoa powder, flour, baking powder and sugar. Add to the chocolate and nut mixture and stir together well
4. Beat the eggs and mix in until you have a silky consistency.
5. Pour your mix into the baking tray, and place in the oven for around 25 minutes for delicious gooey brownies.
6. Allow to cool, then cut into chunky squares.

Delicious! Try and eat just one.

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