

# Brownie

## know-how

Making the ultimate chocolate treat is easier than you'd think.

Everyone loves brownies! Whether you like them soft and gooey or light and cakey, with nuts, fruit or purely chocolatey, they're the versatile sweet treat that can be easily tweaked to suit your taste.

The difference between gooey and cakey brownies is the difference in the ratio of butter and chocolate to flour. Less flour and more fat means more goo. And cakey recipes sometimes use the creaming method of beating the sugar and butter together before adding other ingredients, as well as whisking the batter to add

air to the mixture. For a gooey, pure chocolate brownie, try the recipe opposite. It's so simple and easy to do. Then, for your next batch, you can experiment with different combinations by adding in your favourite ingredients from our flavour ideas suggestions. Or try making blondies, which are similar to brownies but made with white chocolate. Happy baking! ♥

### Secrets to success

However you like your brownies, these useful tips will help you bake them to perfection.

**Choc choice:** Good quality chocolate makes your brownies even more delicious. Melt it slowly – don't rush or it will separate.

**Watch the clock:** Baking time affects the consistency of a brownie. Too long or short baking times can result in overly gooey or dry brownies. Test after 20 minutes. Press your fingers

into the centre of the pan. If it feels like it's just setting, insert a toothpick near the centre. Your brownies are done when it comes out with a few moist crumbs. Bake for longer if there are smudges of wet batter on the toothpick.

**Clean cut:** Once baked and cooled, trim the edges and cut into squares with a sharp knife, wiping the blade after every cut.



## Easy chocolate brownies

With just a few ingredients, a little melting and mixing, you can have a stack of sumptuous sweet treats that will have family and friends coming back for more!

Makes 9

Preparation 15 minutes

Cooking 35 minutes

### Ingredients

150g (5oz) plain chocolate, broken  
125g (4oz) butter  
150g (5oz) light muscovado sugar  
1 tsp vanilla extract  
2 eggs, beaten  
125g (4oz) self raising flour, sifted  
Pinch of salt

1 Preheat the oven to 160°C/325°F/gas 3. Grease a 20.5cm (8in) square tin and line with baking parchment.

2 Gently melt the chocolate in a heatproof bowl over a pan of simmering water, with the butter and 2 tbsp water, stirring once. Remove the bowl from the pan and cool slightly, stir in

the sugar, vanilla and eggs. Fold in the flour and a pinch of salt. Pour the mixture into the tin.

3 Bake in the oven for 30–35 minutes until risen and just firm. They should be gooey in the centre. Leave to cool in the tin and when at room temperature cut into squares with a sharp knife.

*Baker's tip*  
Muscovado sugar adds a rich fudge flavour to your brownies.



### Flavour ideas

**Nuts for nuts:** There are all kinds you can add – try mixing in 40g (1½oz) roughly chopped pecans, hazelnuts or walnuts.

**Feeling fruity:** For a lovely orangey flavour, add the grated zest of two mandarins. Or throw a handful of blueberries into the mixture.

**Chip off the old block:** For chocolate purists,

a helping of chocolate chips is the perfect extra ingredient, in white, milk, plain or a mixture.

**Spice and all things nice:** Add a teaspoon of cinnamon to the recipe.

Or desiccated coconut, or experiment with a mix of any of these ideas.

