



# BROWNIES

Preparation time: 20 minutes  
Cooking time: 25–30 minutes  
Use: 28 x 18cm (11 x 7in) baking tin  
Makes: 15

- 200g (7oz) unsalted butter
- 100g (3½ oz) dark chocolate, minimum 60% cocoa solids, broken into pieces
- 350g (12oz) dark soft brown sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 200g (8oz) self-raising flour
- pinch of salt
- 280g (10¼ oz) box of 'Celebrations' or other chocolates of your choice (see hint below)

Preheat the oven to 180°C/350°F/gas mark 4.  
Brush the tin with melted butter, then line it with greaseproof paper.

Melt the butter and the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Remove from the heat and add the sugar.

Beat the eggs and the vanilla essence and add to the chocolate mixture. Sift the flour and stir into the mixture with the salt.

Unwrap the chocolates. Pour half the mixture into the tin and then carefully place the chocolates so that there will be at least one in each portion once cut. Pour in the remaining mixture, ensuring that the chocolates are covered.

Bake for about 25–30 minutes until the top is crispy and the inside soft.

Leave to cool in the tin before cutting.



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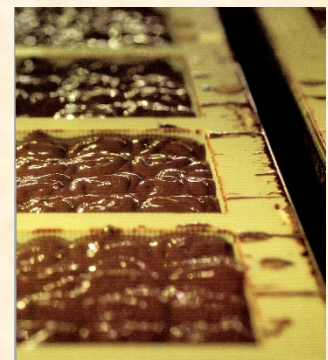
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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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