



# Warm Chocolate Brownies

## The Method:

1. Heat the oven to 175°C and grease a 20cm (ish) square baking pan with butter or line it with aluminium foil and grease the foil.
2. Mix the butter and chocolate in a small saucepan over very low heat, stirring occasionally (or you can melt it in the microwave with 20 second bursts but be careful, chocolate can burn very easily!!) When the chocolate is melted, remove from the heat and continue to stir until it is smooth.
3. Put the mix into a bowl and stir in the sugar. Beat in the eggs slowly. Stir in the flour and salt. Pour into the pan and bake until just barely set in the middle for about 20 to 25 minutes. Use a wooden skewer to stab the brownies and if the wood comes out wet then leave for a few minutes more and if it comes out dry then you've cooked them too much!

You're looking for a happy medium here!!

#recipeoftheday

## Oven Function used



To make these delicious chocolate brownies you'll need the following:

### Ingredients:

- 110 grams unsalted butter
- 85 grams unsweetened chocolate
- 200 grams sugar
- 2 eggs
- 65 grams all-purpose flour
- Pinch salt

