

Chocolate brownies

Veg



These fudgy brownies are as outrageously tempting as the picture suggests, especially when eaten warm from the oven.

Ingredients

- **275g/10oz plain chocolate (70% cocoa solids)**
- **275g/10oz unsalted butter**
- **85g/3oz pecans, broken into pieces**
- **85g/3oz milk chocolate, cut into large chunks**
- **175g/6oz plain flour**
- **1 tsp baking powder**
- **4 large eggs, lightly beaten**
- **1 tsp vanilla essence**
- **325g/12oz caster sugar**

Preparation method

- 1. Preheat the oven to 170C/325F/Gas3. Line a 30x20x3.5cm/12x8x1½in tin with lightly buttered greaseproof paper or foil.**
- 2. Put the plain chocolate and butter in a large bowl, place over a pan of simmering water and allow to melt.**
- 3. Sieve the flour and baking powder into a bowl and set aside. Remove the melted chocolate from the heat and stir in the sugar. Add the eggs and vanilla essence. Fold in the flour, nuts and chocolate**