
Typ: Verschiedenes **Quelle:** Mary Berry Cook and Share, S. 220

Bemerkungen: Oder: "Ultimate death by chocolate"
This is our favourite brownie; it has a wrinkled top and a gooey middle. Perfect for eating as it is or you could add a topping of your choice.

Zutaten MAKES 24 SQUARES
360 g dark chocolate (2 x 180g packets), broken into pieces
225 g butter, cubed, plus extra for greasing
225 g light muscovado sugar
4 eggs, beaten
75 g self-raising flour
1 tsp vanilla extract
75 g chocolate chips

Rezept:

1. Preheat the oven to 180°C/160°C Fan/Gas 4. Grease and line a 30 x 23cm traybake tin with non-stick baking paper.
2. Place the chocolate and butter in a large heatproof bowl. Place the bowl over a pan of simmering water until melted. Stir to combine.
3. Remove from the heat and add the sugar and eggs. Mix well until smooth, then add the flour and vanilla and mix again. Stir in the chocolate chips.
4. Pour the chocolate mixture into the prepared tin and bake for about 45 minutes, until well risen and set around the edges, with a slightly soft centre. Leave to cool in the tin, then slice into 24 squares.

MARY'S TIPS

- * Can be made up to 2 days ahead.
- * Freezes well cooked.