



# Rutland, Steady, Cook!

## Hungry Birds's Chocolate Brownie

### Ingredients

175g unsalted Butter, chopped plus extra to grease  
150g Dark Chocolate, chopped  
3 medium Eggs  
300g Caster Sugar  
75g Plain Flour  
40g Cocoa Powder  
Icing sugar, to dust

### Method

1. Melt the butter and chocolate together in a heatproof bowl set over a pan of barely simmering water (make sure the base of the bowl does not touch the water). When the mixture is melted and smooth, lift the bowl off the pan and set aside to cool for 20 minutes.
2. Preheat the oven to 180°C (Gas Mark 4). Lightly grease and line a 20.5cm square tin with baking parchment.
3. Using a handheld electric whisk, beat the eggs and sugar together in a large bowl until thick and moussey (approx. 5 minutes).
4. Add the melted and cooled chocolate mixture to the egg bowl and fold together with a large metal spoon. Sift over the flour, cocoa powder and a pinch of salt and fold together.
5. Tip the mixture into the lined baking tin, and spread it out to the corners. Bake for 30 minutes or until there is no wobble left when you gently shake the tin. Cool completely in the tin before dusting with icing sugar and cutting into squares.

Don't forget to share your own **Hungry Birds's Chocolate Brownie** image on Facebook using **#RutlandSteadyCook**

### Thank you to:

Hungry Birds, Oakham

