

# Overindulgent Chocolate Brownie



- 250g butter, melted but not too hot
- 440g sugar
- 4 free range eggs, at room temperature
- 1/2 cup of sifted 21% fat Dutch cocoa
- 2tsp vanilla extract
- 250g dark (70% cocoa solids) chocolate, chips or cut into small chunks
- 2/3 cup sifted flour

## **STEP 1**

Preheat oven to 150°C set to fan bake.

## **STEP 2**

Combine butter, sugar, eggs, cocoa and vanilla together.

## **STEP 3**

Only just fold through chocolate and flour.

## **STEP 4**

Lightly grease a baking tin (20cm x 30cm) lined with baking paper.

## **STEP 5**

Spread in mixture and bake until an even crust has formed on the top (it's going to take 50-60 minutes).

## **STEP 6**

Let it cool completely in the tin.

## **STEP 7**

Turn out and wrap in foil, only cutting as required.