



## Let's Get Baking - Chocolate Brownies

The perfect gooey chocolate brownies, try a slice warm with some ice cream!



### Ingredients

175g unsalted butter,  
plus extra for greasing

225g dark chocolate,  
broken into pieces

200g caster sugar

3 medium eggs, separated

65g plain flour

50g chopped pecan nuts  
(optional)

### Method

#### STEP 1

Heat oven to 180C/fan 160C/gas 4. Butter a 20-25cm baking tray and line with greaseproof paper.

#### STEP 2

Place 175g/6oz of the chocolate, plus the butter and sugar in a heavy-based pan and heat gently until melted, stirring occasionally. Leave to cool.

#### STEP 3

Whisk the egg yolks into the chocolate mixture, then add the flour, nuts and the remaining chocolate.

#### STEP 4

Whisk the egg whites until they form soft peaks, then gently, but thoroughly, fold into the chocolate mixture.

#### STEP 5

Pour into the prepared baking tray and bake in the centre of the oven for about 35-40 mins until crusty on top. Leave to cool, then run a knife around the sides, cut into slices and remove from the tin. Dust with icing sugar and serve warm with custard or ice cream or cold with cream.

#### Nutrition: per serving

kcal:	405
fat:	26g
saturates:	14g
carbs:	41g
sugars:	34g
fibre:	0.44g
protein:	4g
salt:	0.06g