

Chocolate Brownies



Easy

Serves 12

Ingredients

175g (6oz) unsalted butter
75g (3oz) Dr. Oetker Extra Dark Fine Cooks' Chocolate (broken into pieces)
300g (10oz) dark brown sugar
3 medium size eggs
125g (4 ½oz) plain flour
2.5ml (½ tsp) Dr. Oetker Natural Vanilla Extract
100g pack Dr. Oetker Plain Chocolate Chips
50g (2oz) pecan nuts, chopped (optional)
380g tub Chocolate Fudge Icing

To decorate

Dr. Oetker Writing Icing or Chocolate Letters & Numbers

Method

1. Preheat oven to 180°C/350°F/Gas Mark 4. Grease and line a 28 x 18cm (11 x 7 inch) baking tin.
2. Place butter and broken pieces of Extra Dark Chocolate in a heatproof bowl. Place bowl over a saucepan of gently simmering water. Heat gently, stirring occasionally, until melted.
3. Remove bowl from water and stir in sugar. Cool for 10 minutes then whisk in eggs. Sieve in flour and add Natural Vanilla Extract, Plain Chocolate Chips and pecans. Gently fold ingredients into melted chocolate mixture.
4. Spoon into prepared tin, smooth top and bake for 35 – 40 minutes until firm. Cool completely, cut into 12 portions.
5. Carefully spread top of each brownie with Chocolate Fudge Icing and decorate with Writing Icing or Chocolate Letters and Numbers.





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