



Chocolate Brownies

12 pieces



Easy

● up to 60 Min.



Ingredients:

For the Brownies:

175 g Unsalted butter
75 g Dr. Oetker 72% Extra Dark Chocolate (broken into pieces)
300 g Dark Brown Sugar
125 g Plain Flour
2.5 ml Dr. Oetker Madagascar Vanilla Extract (½ tsp)
100 g Dr. Oetker Dark Chocolate Chips
50 g Pecan Nuts (chopped), optional
300 g Dr. Oetker 35% Milk Chocolate (melted)
3 Medium Eggs

- 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 Vanilla Extract, Dark 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 Top with melted chocolate and add your own decorations to finish.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk