Chocolate Brownies

Ingredients

375g soft unsalted butter

375g best quality dark chocolate

6 large eggs

1 tbsp vanilla extract

500g caster sugar

225g plain flour

1 tsp salt

250g white chocolate chips

Method

1. Preheat the oven to 180ºC/160ºC fan oven
2. Line your tin approximately 33 x 23 x 5½ cm with baking paper.
3. Melt the butter and chocolate together in a large heavy based saucepan on a gentle heat.
4. In a bowl beat the eggs with the sugar and vanilla.
5. Measure the flour into another bowl and add the salt.
6. When the chocolate mixture has melted, let it cool a bit before beating in the eggs and sugar mixture, and then the flour. Sprinkle in the chocolate chips and mix well.
7. Beat to combine and then scrape out of the saucepan into the lined brownie pan.
8. Bake for about 35 minutes.
9. When it’s ready the top should be dried to a paler brown speckle, but the middle still dark and dense and gooey.
10. Keep checking the brownies as they cook, remember they will continue to cook as they cool.