

Triple Chocolate Brownies



Prep time:
20 minutes

Baking time:
20 minutes

Makes:
9-12 brownies

Ingredients

- 150g **MENIER** 70% Dark Chocolate
- 150g Unsalted butter
- 220g Caster sugar
- 2 large Eggs, room temperature
- 130g Plain flour
- 20g **MENIER** 100% Cocoa Powder
- 1 tsp Salt
- 60g **MENIER** Dark Chocolate (70%)
- 60g **MENIER** Milk Chocolate
- 60g **MENIER** White Chocolate

Method

1. Preheat the oven to 180°C fan / 200°C conventional and line a 20cm square baking tin with greaseproof paper.
2. Chop the dark chocolate and place in a microwave-safe bowl along with the butter. Microwave for 60 seconds or until fully melted. Stir to combine then set aside and leave to cool.
3. Meanwhile, whisk the sugar and eggs together for 1-2 minutes until thick, pale in colour and foamy. If you lift the whisk up, the mixture should fall off the whisk in a ribbon-like continuous stream.
4. Sift in the flour, cocoa powder and salt together. Then add to the whisked eggs, along with the cooled chocolate mixture. Fold to combine.
5. Spread half the brownie mixture into the baking tin.
6. Chop the dark, milk and white chocolate bars into squares, and arrange on top of the brownie layer to make a chequerboard effect.
7. Spread the remaining mixture on top to conceal the chocolate underneath.
8. Bake for 20 minutes. The brownies should be set on top with small cracks around the outside edge.
9. Leave to cool in the baking tin for 30 minutes, then place in the fridge for 2 hours to cool completely. Alternatively, you can cover the brownies in foil and leave them overnight.
10. Slice and enjoy!

Recipe and photography created by @jessie.bakes.cakes