

Ultimate Chocolate Chunk Brownie



Prep time:
20 minutes

Cook time:
18-20 minutes

Makes:
9 large or 12 medium-sized brownies

Ingredients

- 150g **MENIER** 70% Dark Chocolate
- 150g unsalted butter
- 220g white caster sugar
- 2 large eggs, room temperature
- 130g self-raising flour
- 20g **MENIER** 100% Cocoa Powder
- 200g **MENIER** Milk Chocolate

Method

1. Preheat the oven to 180°C fan / 200°C conventional and line a 20cm square baking tin with greaseproof paper.
2. Finely 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. Pour in the cooled chocolate mixture, then sift in the flour and cocoa powder.
5. Swap the whisk for a spatula and fold the mixture together in a figure-of-eight motion until just combined.
6. Chop the milk chocolate into chunks and fold them into the brownie mixture.
7. Spread the mixture out into the baking tin and bake for 18-20 minutes. Small cracks should be visible around the outside edge, the brownies should be set on top but wobble underneath if you give the baking tin a gentle shake.
8. Leave to cool in the baking tin, at room temperature, for at least 4 hours. Or if you're short on time, place the brownies in the fridge for 2 hours to cool completely.
9. Slice into 9 or 12 (depending on how big you'd like to make them) and enjoy!

Your brownies will keep fresh in an airtight container, stored at room temperature, for up to 5 days.