Chocolate Brownies



Ingredients

- 360g (12 1/2 oz) Bournville plain chocolate (2 x 180g packets), broken into pieces
- 225g (8oz) butter, cubed, plus extra for greasing
- 225g (8oz) light muscovado sugar
- 4 eggs, beaten
- 75g (3oz) self-raising flour
- 1 tsp vanilla extract
- 75g (3oz) chocolate chips

Steps

1 - Preheat the oven to 180°C/160°C Fan/Gas 4. Grease and line a 30 x 23cm (12 x 9in) traybake tin with non-stick baking paper.

2 - Place the chocolate and butter in a large heatproof bowl. Place the bowl over a pan of simmering water until melted. Stir to combine.

3 - Remove from the heat and add the sugar and eggs. Mix well until smooth, then add the flour and vanilla and mix again. Stir in the chocolate chips.

4 - Pour the chocolate mixture into the prepared tin and bake for about 45 minutes, until well risen and set around the edges, with a slightly soft centre.

5 - Leave to cool in the tin, then slice into 24 squares.

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