

### **Choc fudge brownie**

300g dark chocolate  
300g white chocolate  
(Chopped up and mixed together)  
75g SR flour  
3 large eggs  
175g butter

1. Preheat oven 180oC/gas mark 5. Put 400g of the mixed chocolate with all of the butter into a bain-Marie and melt.
2. Stir in flour eggs and **half** of the remaining chocolate. Pour into baking tray lined with non-stick baking parchment. Sprinkle with rest of chocolate. Bake 20- 30mins until risen but still soft to touch. Leave to cool in tin.

**DO NOT TOUCH HOT BROWNIE WITH YOUR FINGERS – IT BURNS!**

**Bain-Marie** = a pan half full of water on a low heat, gently simmering with a bowl on top. Your ingredients go into the bowl. This is used when you want to warm a food or liquid but only want to add a very gentle heat.

**Note** – take care the bowl needs to be bigger than the pan. Make sure the steam/ water does not get into the chocolate as it will make the mixture grainy.

