

Christine's ACE Chocolate Brownie Recipe



Ingredients

150g good quality plain chocolate
115g unsalted butter
2 good tablespoon Golden Syrup
2 large eggs - beaten
1 Teaspoon vanilla extract
110g self raising flour - sieved
150g Icing Sugar.
30g cocoa powder
55g milk chocolate chips
A little extra icing sugar for finishing.



METHOD

- Set the oven 180°C/160CFan
- Break the chocolate into small pieces and place in a small pan
- Add the butter and golden syrup.
- Heat gently, stirring until melted then leave to cool slightly.
- Stir in the eggs, vanilla, flour, icing sugar, cocoa and chocolate chips, mixing until well blended.
- Pour the mixture into a 18cm/7inch shallow square tin and bake for 25 minutes until set with a slight crust.
- Place on a wire rack to cool. Cut into equal squares and dust with icing sugar.
- Serve as cakes or warm with either double cream or vanilla ice cream as a dessert!