

Fudgy Brownies

Makes 16-32

Hands-on Time 10 minutes

Baking Time 28 minutes

Ingredients

- 190g unsalted butter (plus extra for greasing)
- 165g caster sugar
- 165g light brown sugar
- 3 large eggs
- 1 tbsp vanilla extract
- 90g plain flour
- 90g cocoa powder
- 1/2 tsp fine sea salt

Equipment

- Deep-sided baking pan (25cm x 20cm)
- Baking parchment
- Microwaveable bowl
- Microwave
- Spatula
- Mixing bowl
- Whisk
- Sieve
- Wire rack

Method

1. Preheat the oven

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Grease the baking pan with butter and line with parchment paper.

2. Melt the butter

- Melt 190g butter in a microwaveable bowl in 30-second intervals, stirring between each, until fully melted.

3. Make the brownie batter

- In a mixing bowl, whisk together the caster sugar, light brown sugar, and eggs for 1 minute.
- Gradually whisk in the melted butter until combined.
- Add the vanilla extract and whisk briefly.
- Sieve the flour, cocoa powder, and salt into the mixture. Fold gently with a spatula until no streaks remain.

4. Bake the brownies

- Pour the batter into the lined pan and gently shake to level. Tap the pan on the worktop to remove air bubbles.
- Bake on the middle shelf for 28 minutes (or 30 minutes for a firmer texture).

5. Cool and cut

- Let the brownies cool in the pan for 15-30 minutes, then transfer to a wire rack using the parchment.
- Chill in the fridge for at least 1 hour (or overnight for clean cuts).
- Slice into portions and serve. Enjoy!