# Fudgy Chocolate Brownies

**Makes 16-32**
**Hands-on Time 10 minutes**
**Baking Time 28 minutes**

## Ingredients

- 200g dark chocolate (minimum 70%)
- 175g unsalted butter (plus extra for greasing)
- 140g caster sugar
- 135g light brown sugar
- 3 large eggs
- 1 1/2 tbsp vanilla extract
- 100g 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 chocolate and butter
- Place the dark chocolate and 175g butter in a microwaveable bowl. Microwave 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 chocolate and butter mixture 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!