



Brownies

Ingredients

185g unsalted butter

185g best dark

Fairtrade chocolate

85g plain flour

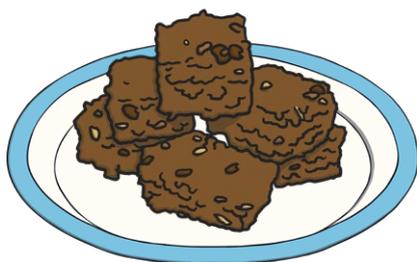
40g Fairtrade cocoa powder

50g Fairtrade white chocolate

50g Fairtrade milk chocolate

3 large eggs

275g Fairtrade golden caster sugar

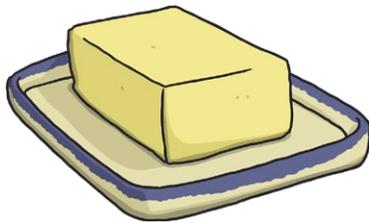


Method

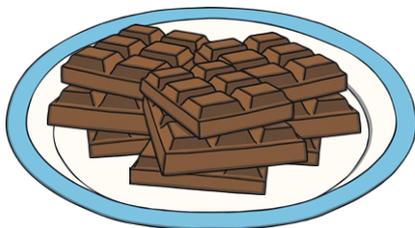
1. Turn the oven on to fan 160C/conventional 180C/gas
2. Cut the butter into small cubes, tip into a medium heatproof bowl and add the dark chocolate broken into chunks. Place the bowl over a saucepan of simmering water (making sure the bowl doesn't touch the water) until the butter and chocolate have melted, stirring occasionally to mix them. Remove the bowl from the pan and leave the melted mixture to cool to room temperature.
3. Using a shallow 20cm square tin, cut out a square of non-stick baking parchment to line the base.
4. Sieve the flour and cocoa powder into another medium bowl.
5. Chop or bash the white chocolate and the milk chocolate into rough squares- these will form chunks in your finished brownies.



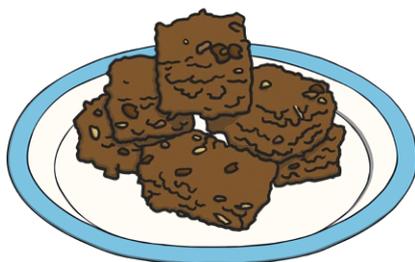
6. Break the eggs into a large bowl and add the golden caster sugar. Whisk the eggs and sugar together until they look thick and creamy, like a milk shake. This can take as long as 10 minutes even with a powerful whisk so be patient. It is ready when the mixture becomes really pale and there is about twice as much of it as there was to start with.



7. Pour the cooled chocolate mixture over the egg mousse, then gently fold together with a rubber spatula. You are trying to combine the mixtures here without knocking out the air so be really gentle and slow.



8. Gently tap out your sieved cocoa and flour on to the top of the egg and chocolate mix and fold it in with the spatula working from bottom to top. Although the mixture will seem dry at first, as you patiently continue to fold it will become more moist and fudgy. Continue until all the powder has gone then stir in the white and milk chocolate chunks until they're evenly spread throughout the mix.



9. Pour the mixture into the prepared tin and use your spatula to scrape out every last drop. Spread evenly into the corners. Bake in the oven for 25 minutes. After 25 minutes take the tray out and wobble it. If the brownies wobble too they may need another 5 minutes.

10. Wait until the brownies are completely cool to slice in whichever way you like.

11. Serve and enjoy the taste of Fairtrade!