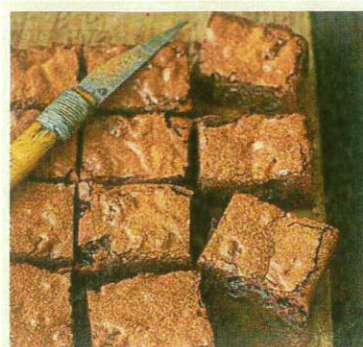


## EMILY'S CHOCOLATE BROWNIES

### Ingredients

185g unsalted butter  
185g best dark chocolate  
85g plain flour  
40g cocoa powder  
50g white chocolate  
50g milk chocolate  
3 large eggs  
275g golden caster sugar



- Cut the butter into cubes and put in a bowl with the dark chocolate, also broken into small pieces.
- Cover the bowl loosely with cling film and put in the microwave for two minutes on high. Leave the melted mixture to cool to room temperature.
- Turn the oven on to 180C/ 160C fan/ gas 4.
- Line a shallow 20cm square tin with baking parchment.
- Sieve 85g plain flour and 40g cocoa powder into a medium bowl.
- Chop 50g white chocolate and 50g milk chocolate into chunks on a board.
- Break three large eggs into a large bowl and tip in 275g of golden caster sugar. With an electric mixer, whisk on maximum speed for three to eight minutes. Its ready when the mixture becomes really pale and about double its original volume.
- Pour the cooled chocolate mixture over the eggy mousse and fold together with a rubber spatula going under and over in a figure of eight, moving the bowl round until the mixture is a mottled dark brown.
- Resift the cocoa and flour mixture over the bowl of eggy chocolate covering the top evenly.
- Fold in gently using the same figure of eight action. It will end up looking gungy and fudgy.
- Stir in the white and milk chocolate chunks.
- Pour the mixture into the tin. Gently ease the mixture into the corners and paddle the spatula from side to side across the top.
- Put in the oven for 25 minutes, then open the oven and gently shake the tin. If it wobbles, it needs 5 minutes more.
- Leave in the tin until completely cold, then lift out. Cut into quarters then each quarter into four squares and finally into triangles.
- They will keep in an airtight container for two weeks and in the freezer for up to a month.

ENJOY YOUR BROWNIES!