

# Fudgy Fudge Brownies

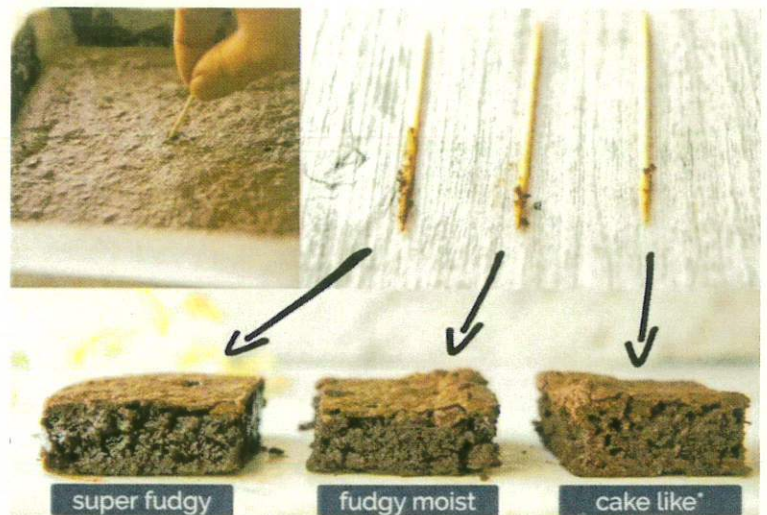
## Ingredients

- 200g unsalted butter
- 200g dark chocolate chips
- 175g brown sugar (*loosely packed*)
- 3 eggs (*lightly beaten*)
- 1 tsp vanilla extract
- 75g plain flour
- 30g cocoa powder
- Pinch of salt
- 180g dark cooking chocolate bar (*chopped into chunks*) rather than shards



## Method

1. Preheat oven to 180°C/350°F (160°C fan).
2. Line a 20cm square tin with a small amount of butter and baking paper. Have overhang so you can lift the brownies out of the tin.
3. Place butter and chocolate chips in a heatproof bowl, microwave in 30 second bursts (takes me 1m 30 sec) until melted. Stir until smooth.
4. Add sugar and vanilla and mix.
5. Add eggs and mix well until smooth.
6. Add flour, cocoa and salt and stir until smooth. Stir in chopped chocolate, pour into the tin.
7. Bake for 24 minutes for really gooey in the centre, 28 minutes for fudgy but still very moist, 32 minutes for moist fudge-cake-like.
8. Rest for 10 minutes before lifting out of the pan. Allow to cool for at least 20 minutes before cutting. Store in an airtight container for 4 days (bet they don't last that long!) or freeze for 3 months.



**ENJOY!!!!**