

Method

Heat oven to 180c / 160c gas 4.

Butter a 30cm x 20cm non-stick tin with butter and line the base with non-stick baking parchment.

Fill a small saucepan a third with water, bring to simmer and put a snug fitting heatproof bowl on top of it. Add the butter and chocolate and gently melt over a low heat. Be careful not to leave it to burn on the bottom. Leave to cool a little.

Beat the eggs and sugar together using an electric whisk for 8-10 mins. Gently fold the cooled melt chocolate and vanilla, followed by flour, cocoa and salt. Finally, fold through the chocolate chunks. Pour the batter into the tin, place in the

Gluten free brownies

250g unsalted butter

250g dark chocolate

4 large eggs

300g golden caster sugar

$\frac{1}{2}$ tsp vanilla extract

100g gluten-free plain flour

60g cocoa powder

$\frac{1}{2}$ tps of fine seasalt

150g milk chocolate