

Classic Chocolate Brownies

Ingredients

375g dark chocolate, chopped

260g butter

325g brown sugar

5 eggs

140g plain flour



Method

1. Preheat oven to 180oC
2. Place half the chocolate with the butter in a small saucepan over low heat and stir until melted and smooth. Allow to cool slightly.
3. Place the sugar, eggs and flour in a bowl with the chocolate mixture and mix to combine.
4. Stir through the remaining chocolate pieces and pour the mixture into a lightly greased 20cm x 30cm tin lined with baking paper.
5. Bake for 30-35 minutes or until cooked when tested with a skewer. Allow to cool slightly before cutting into serves pieces.