

FI'S FUDGY BROWNIES



INGREDIENTS (MAKES 16 BROWNIES)

275g golden caster sugar
3 large eggs
85g unsalted butter
175g dark chocolate
85g plain flour
45g cocoa powder
Chocolate bar / other filling of your choice

DIRECTIONS

Pre-heat the oven to 180

Melt the butter and dark chocolate together - I do this in the microwave on 50% power, for 2 minutes at a time, stirring in between. Leave aside once melted to slightly cool.

Whisk the sugar and eggs together using an electric whisk or mixer. Mix until the consistency is like a milkshake, and a trail is left on the top when you lift the mixer out and make a figure of 8.

Add the melted chocolate and butter to the eggs and sugar mix, and fold gently but fully incorporate.

Sieve the flour and cocoa powder into the mix and fold again, but fully incorporate.

Add in whatever filling you desire, but break it up into smaller pieces if it's solid! It can be Oreo biscuits, your favourite chocolate bar, Terry's Chocolate orange or After Eights (to add a bit more flavour), or swirls of caramel, peanut butter or Nutella - whatever you like!

I usually grease and line an 8x8(20x20) square tin and bake for around 30 mins (there should be a slight wobble in the middle when you take it out the oven). However to make these look like boobs, you may want to grease and line a muffin tin, spoon the mixture evenly into the holes, and make round brownies! If baking this way, I'd give it 15-20 mins baking time, but check regularly to make sure you don't overcook.

To transform these into boob brownies, pop a malteser (or similar nipple shaped sweet!) on the top just after it comes out of the oven.