

THE
BAKERS
ARMS

DROXFORD

CHOCOLATE AND FUDGE BROWNIE RECIPE x5

250g	CHOCOLATE BUTTONS / PIECES (MIN 70% COCOA CONTENT)
250g	UNSALTED BUTTER
250g	CASTER SUGAR
5	EGGS
100g	FUDGE

MIX THE CHOCOLATE, CUT UP BUTTER AND SUGAR IN TO A METAL OR GLASS BOWL THAT WILL SIT COMFORTABLY OVER A PAN OF SIMMERING WATER.

WHISK THE EGGS FOR AS LONG AS POSSIBLE, MINIMUM 5 MINUTES WITH MACHINE, 10 MINUTES BY HAND. IDEALLY USE A KITCHEN AID OR EQUIVALENT, WE LEAVE OURS BEATING FOR AS LONG AS THE CHOCOLATE AND BUTTER MIX TAKES TO MELT!

CUT THE FUDGE INTO 1/2CM CUBES.

PRE HEAT OVEN TO ABOUT 180°C

LINE A TRAY WITH BAKING PARCHMENT (APPROX 15CM X 25CM AND 2-3CM DEEP)

FROM TIME TO TIME STIR THE CHOCOLATE MIX TO HELP IT MELT.

WHEN THE MIX IS COMPLETELY MELTED, SLOWLY ADD TO THE EGG MIXTURE, FOLDING IT THROUGH GENTLY TO TRY AND KEEP AS MUCH AIR IN THE MIX AS POSSIBLE.

POUR INTO LINED TRAY AND SMOOTH OVER THE SURFACE SO THAT THE MIX IS EVENLY SPREAD.

PUT THE TRAY IN THE OVEN FOR ABOUT 15 MINUTES.

REMOVE THE BROWNIE FROM THE OVEN AND GENTLY BREAK THE SURFACE CRUST WITH THE POINT OF A KNIFE FOR EACH OF YOUR PIECES OF FUDGE TO BE PLACED EVENLY ACROSS THE BROWNIE.

RETURN THE BROWNIE TO THE OVEN FOR A FURTHER 5-10 MINUTES UNTIL THE FUDGE HAS JUST BEGUN TO MARRY ITSELF TO THE CHOCOLATE.

EITHER SERVE DIRECTLY FROM THE TRAY, OR COOL , REMOVE AND CUT INTO NEAT PORTIONS THAT CAN THEN BE REHEATED IN A GENTLE OVEN OR BRIEFLY IN A MICROWAVE.