



HAYFIELD MANOR

★★★★★

Dark Chocolate Brownie

Ingredients

225g Castor Sugar

3 Eggs

135g Unsalted Butter
(so t but not melted)

55g Cocoa Powder

75g Cream Flour

165g Melted Dark

Chocolate

25g Skinless Hazelnuts

25g White Chocolate
Drops

Method

1. First get a non-stick biscuit tray and lightly grease with butter then line with baking paper. Rub the paper with butter also, then put aside.
2. Sift the flour and cocoa powder through a sieve and leave in a bowl.
3. Put chocolate into a plastic bowl and melt until liquid.
4. Measure out the rest of the ingredients and keep separate. Now you are ready to start baking.
5. Put soft butter and the sugar into the bowl of the food mixer with the paddle attachment. Beat at a high speed for 1 minute.

6. Pour in melted chocolate while mixer is on a high speed, adding eggs 1 at a time. Turn mixer down to a medium speed and add flour and cocoa mix. Once this has all mixed together, throw in the hazelnuts and white chocolate drops and beat for another minute.
7. Pour your mix into the ready prepared tray and place in a pre-heated oven at 160°C for 17mins.
8. Once baked take out and allow to cool, then cut into the size squares you want. Serve warm with whipped cream or ice-cream for a delicious dessert.

CHEF'S NOTE

I have to admit this is my favourite cake, but I put that down to my love of everything chocolate. I find it hard to find a good brownie, so this brownie is just right for me - not too hard but not too gooey. If you like chocolate you will love these!