

CRUNCH TIME

Brownies



Serve Information: 1 Plate Of Brownies

INGREDIENTS:

Spray can of cooking oil
Saucepan with boiling water
200g Unsalted butter, chopped
200g Dark chocolate, chopped
4 Eggs
385g Caster sugar
35g Cocoa powder
75g Plain flour
50g Self-raising flour
50g Walnuts
50g White chocolate, chopped
1 x "prepared earlier" Brownies
uncut in cake tin

EQUIPMENT:

24cm x 20cm rectangle cake tin
Non-stick baking paper
Saucepan
Stainless steel or glass bowl for bain-
marie to fit saucepan
Several spoons
Wooden spoon
Whisk
1 x large mixing bowls
1 x zip-lock bag
Rolling pin
Oven mitts
1 x chopping board
1 x sharp knife
1 x serving plate



METHOD:

1. Preheat oven to 180°C.
2. Grease a 24cm square cake tin and line with non-stick baking paper
3. Place a saucepan with boiling water on the stove on low heat. Place the butter and chocolate in a bowl and sit on top of the saucepan, like a bain-marie. Cook and stir until chocolate melts and the mixture is smooth.
4. Crack the eggs into a separate bowl and whisk with the sugar and cocoa
5. Add the melted chocolate and stir to combine
6. Fold in the flours
7. Place the walnuts in a zip-lock bag and crush using a rolling pin.
8. Add the crushed walnuts and chopped white chocolate to the batter and mix
9. Pour the mixture into the prepared cake tin. Bake in pre-heated oven for approximately 50 minutes
10. Take the "prepared earlier" Brownies and remove from cake tin
11. Slice the Brownies in to squares and place on a plate

ADDITIONAL NOTES:

1 x "prepared earlier" Brownies uncut in cake tin
Boil water and keep hot
Chop butter
Chop dark chocolate
Chop white chocolate



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