



Chocolate & Hazelnut Brownies

Ingredients

120g dark cooking chocolate
120g unsalted butter, cubed
20g cocoa powder
2 large eggs
150g soft light brown sugar
1tsp vanilla extract
70g plain flour
50g milk chocolate chips
50g blanched whole hazelnuts

Method

1. Pre-heat oven to 180°C (160°C fan).
2. Line and grease a 36 x 12cm loose bottomed tart tin.
3. Melt chocolate, butter and cocoa powder in a medium sized pan until all the ingredients are melted and combined. Set aside to cool.
4. Place the eggs, sugar and vanilla extract in the bowl of a stand mixer with the whisk attachment.
5. Whisk until light and fluffy.
6. Add the cooled chocolate mixture to the egg mixture and whisk until totally combined.
7. Fold in the flour and chocolate chips keeping as much air in the mixture as you can.
8. Pour into the prepared tin, sprinkle with the hazelnuts and bake for 20-25 minutes. They should have a slight wobble in the middle! Do not be tempted to bake for more than 25 minutes or you will have dry cake like brownies.
9. When they are completely cool you will be able to cut it into slices and enjoy.