



Ingredients

120g dark cooking chocolate
120g unsalted butter, cubed
20g cocoa powder
2 large eggs
150g soft brown sugar
70g plain flour
1 orange, zested
10 chocolate orange segments

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 the 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 and sugar in the bowl of a stand mixer with the whisk attachment fitted. Whisk until light and fluffy.
5. Add the cooled chocolate mixture to egg mixture and whisk until totally combined.
6. Mix in the flour and orange zest until fully combined.
7. Pour into the prepared tin and bake for 25 minutes. They should have a slight wobble in the middle! Do not be tempted to bake for longer or you will have dry cake like brownies.
8. Remove from the oven and place the 10 chocolate orange segments on the top then set aside completely cool.
9. When they are completely cool you will be able to cut it into slices and enjoy.

Chocolate Orange Brownies