Sarah's SLICE

Ingredients

120g Dark chocolate
120g Cubed unsalted butter
20g Cocoa powder
2 Large eggs
150g Soft brown sugar
70g Plain flour
Zest of one orange
10 Chocolate orange segments

Method

- Pre-heat oven to 180 degrees centigrade (160 fan) or gas mark 4
- Line and grease a 36 x 12cm (14" x 4¾")   loose bottomed tart tin.
- Melt chocolate, butter and cocoa powder in a medium sized pan until all the ingredients are melted and combined. Set aside to cool.
- Whisk eggs, sugar and vanilla extract until light and fluffy.
- Add cooled chocolate mixture and orange zest to egg mixture and whisk until totally combined.
- Fold in the flour keeping as much air in the mixture as you can.
- Pour into the prepared tin 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.
- When they are baked place the 10 chocolate orange segments on the top then set aside completely cool.
- When they are completely cool you will be able to cut it into slices and enjoy

Chocolate Orange Brownies

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 20-25 minutes