

Brownies For The Birthday Boy

Today is our friend Luke's birthday and as a treat, we're baking him a batch of Brownies to remind him what he's missing from the states.

Brownies are one of those things which scream USA along with cookies and pumpkin pie and the one thing us poor Brits need to know about Brownies is that they are not like sponge cake, Brownies are still gooey in the middle and cooked on the outsides.

When you first make them it's a bit scary cause you want to put them back in until your knife comes out clean, but trust me on this – YOU WANT THE GOOEYNESS! (The recipe we used is from an excellent baker from Eli's work. Thanks Elori.)

Here's the details.

- 375 g soft unsalted butter
- 275 g best quality dark chocolate
- 100g milk chocolate
- 6 large eggs
- 1 tablespoon vanilla extract
- 500 g caster sugar
- 225 g plain flour
- 1 teaspoon salt

Directions:

- Preheat the oven to 180°C – switch this on before you start getting everything else ready, then line your baking tray with baking paper to make sure your brownies come out easily.
- Melt the butter and chocolate together in a bowl over some boiling water but make sure the bottom of the bowl isn't touching the water. Once this is done, take the bowl out of the water and leave the mixture to cool slightly while you prepare the other ingredients.
- I have to say – we cheat slightly as there are two of us, so usually Eli melts the chocolate and I sort the other ingredients. However if you are doing this alone, just be organised. :0)
- In a bowl beat the eggs with the sugar and vanilla and then in another bowl, measure the flour and add the salt.
- Beat the chocolate mixture into the eggs and sugar, and then the flour.
- Beat to combine and then scrape out of the saucepan into the lined baking tray.
- Bake for about 25 minutes. This will depend on your oven, but when it's ready, the top should be dried to a paler brown speckle, but the middle still dark and dense and gooey. This is important, brownies should be gooey.