

Recipes

Jamie Oliver
AT HOME
by Tefal

Chocolate Brownies



Preparation time : **15 min**

Cooking time : **35 min**

Ingredients

350g good quality plain dark chocolate
200g butter
200g dark muscovado sugar
3 large organic eggs
80g plain flour, sifted
1 tsp baking powder
pinch of salt
100g hazelnuts (or walnuts, pecans, macadamia nuts), roughly chopped



1. Preheat the oven to 170° C.
2. Melt the chocolate and butter together in a bowl over a pan of simmering water or in the microwave.
3. Beat the sugar and eggs together in a bowl and stir in the chocolate mixture, then fold in the sifted flour, baking powder, salt and nuts.
4. Pour the mixture into the mould and bake for 35 minutes.
5. Remove from the oven and allow to cool slightly. Then remove carefully from the mould and slice into squares.



These are the ultimate chocolate brownies – they are seriously rich so don't eat too many at once!

Jamie O
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