



LANARKSHIRE
LARDER

CHOCOLATE BROWNIES

by Cafe Twenty Eight

Ingredients

- 250g butter
- 250g dark chocolate
- 125g plain flour
- 50g cocoa powder
- 4 eggs
- 350g caster sugar
- 60g white chocolate, broken into small pieces
- 60g milk chocolate, broken into small pieces





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Directions

- Heat oven to 180C.
- Melt the butter and dark chocolate over a bain marie.
- Whisk the sugar and eggs to a sabayon.
- Mix the flour and cocoa powder together in a bowl, then pour in the melted chocolate and mix.
- Stir in the sabayon.
- Stir in the milk and white chocolate.
- Pour into a baking tin.
- Bake for 20 minutes – it should still be gooey in the centre!

