

BROWNIES

One of the great American culinary inventions! Serve these luscious brownies with a dollop of crème fraiche, a scoop of vanilla ice cream or simply on their own.

Prep time: 10 minutes
Start-to-finish: 35 minutes
Advanced prep: 24 hours

Makes 24 brownies

Ingredients:	Plain	Nuts	Chocolate Chips	Orange Zest
Butter	250 gm	250 gm	250 gm	250 gm
Baking cocoa	115 gm	115 gm	115 gm	115 gm
Eggs, medium	4	4	4	4
Caster sugar	450 gm	450 gm	450 gm	450 gm
Flour	60 gm	60 gm	60 gm	60 gm
Vanilla	2 tsp	2 tsp	2 tsp	2 tsp

Variations:

Walnuts or pecans, chopped	100 gm			
Chocolate chips: milk, plain or white			100 gm	
Orange zest, finely grated				2 tsp

NB: Make sure that you do not over-beat the batter, as it will cause the brownies to develop an uncharacteristic crusty top.

1. Preheat oven to 180°C.
2. Grease and flour a 13"x9" baking pan.
3. Melt butter and cocoa together in a saucepan over a low fire. When melted, set aside to cool.
4. Meanwhile, beat eggs and sugar until thick and lemon-coloured, about 20 seconds. Do not over beat.
5. Add the vanilla.
6. Fold chocolate mixture into the eggs and sugar and mix until blended.
7. Sift in the flour, mixing just until blended.
8. Stir in the variation ingredients, if desired.
9. Pour the batter into the prepared pan and bake for 20-25 minutes, or until centre is just set. Do not over-bake.
10. Allow brownies to cool in pan for about 30 minutes before cutting into bars.