



RECIPE OF THE MONTH



Chocolate Brownies

These rich, moist brownies are delicious when served warm with a large scoop of vanilla ice cream or lashings of fresh double cream.

For the Brownies

- 115g unsalted butter, softened
- 170g caster sugar
- 40g plain chocolate (min. 70% cocoa solids)
- 2 large eggs
- 1 tsp vanilla extract
- 2 tsp instant coffee granules
- 2 tbsp warm water
- 1 tsp baking powder
- 55g plain flour
- 55g cocoa powder

To Serve

- Icing sugar for dusting
- Fresh strawberries for decoration
- Sprigs of mint for decoration

Method

- Pre-heat oven to 180°C
- Grease an 18cm square tin and line with baking parchment
- Cream together the butter and sugar in a bowl until pale and fluffy. Beat in the eggs 1 at a time.
- Chop the chocolate into small pieces and fold into the butter and egg mixture. Add the vanilla extract.
- Dissolve the coffee granules in 2 tablespoons of warm water and add to the mixture, stirring well.
- Add the baking powder then sift in the flour and cocoa powder. Mix until all the ingredients are combined. The mixture will be quite wet.
- Spoon the brownie batter into the tin and level out the top with a spatula
- Bake for 35-40 minutes until almost firm to the touch
- Allow to cool in the tray for 10 minutes before turning out onto a wire rack to cool
- Dust with icing sugar and cut into rectangles