

Brownie



This brownie recipe really couldn't be simpler to make. What's more, it can be made with basic ingredients in your cupboard – you don't need to add the chocolate pieces or pecan nuts to enjoy them, but if you have them put them in as it will be that much more indulgent!

Ingredients

225g salted butter

4 eggs

225g caster sugar

225g soft brown sugar

140g plain flour

140g cocoa powder

1Tbsp cafetiere coffee

50g dark chocolate, roughly chopped (optional)

50g white chocolate, roughly chopped (optional)

75g pecan nuts (optional)

Method

You will need an 8-inch square baking tin. Grease and then line with baking parchment. Greasing the tin first ensures that the baking parchment won't move around when spooning the brownie batter in.

Preheat the oven to 180C full fan.

Melt the butter in a saucepan over a low heat, or in the microwave. The butter needs to be in liquid form.

Meanwhile beat the eggs and sugar together using the beater attachment of your kitchen mixer until light and fluffy.

Add the flour a little at a time and continue to beat at a low speed until all the flour is incorporated.

Then add the cocoa and ground coffee and repeat as for the flour.

Slowly pour in the melted butter, while continuing to beat on a low speed.

Finally, add the chopped chocolate and pecan nuts, if using, and mix until combined.

Spoon the brownie batter into the lined baking tin and bake for 32 minutes. When cooked, the top of the brownie should be slightly cracked and crisp, pulling away from the side of the tin. Inserting a skewer or knife should come out a little wet and gooey.

Allow to cool on a wire rack before slicing. Enjoy warm with vanilla ice cream or just with a fresh cup of coffee.

These brownies can be stored in an airtight container in or out the fridge for up to two weeks. The recipe also double, triples and quadruples perfectly!