

Chocolate Brownie



Makes: 15

| | |
|-------|---------------------------------|
| 300 g | butter |
| 400 g | dark chocolate |
| 400 g | Chelsea Soft Brown Sugar |
| 15 g | cocoa powder |
| 10 ml | vanilla essence |
| 6 | eggs |
| 240 g | self-raising flour |
| 3 g | salt |

Method

Preheat oven to 180°C bake. Line a 34cm x 23cm x 5cm baking tin with baking paper.

Melt butter and chocolate in a large bowl set over a saucepan of simmering water, stirring until smooth and glossy. Add the **Chelsea Soft Brown Sugar**, cocoa and vanilla. Stir to combine.

Add the eggs one at a time, beating well after each addition. Mix in the flour and salt until combined.

Pour into the prepared tin and bake for 35-40 minutes - the brownie should still be fudgy and moist. Allow to cool in the tin before cutting. Note: the brownie is easier to cut when chilled.

Variations

- **Gluten Free:** Replace self-raising flour with gluten free self-raising flour. Ensure chocolate is gluten free.
- **Cranberry and White Chocolate:** Stir 100g dried cranberries and 150g chopped white chocolate into the brownie mixture before baking.
- **Peanut Butter:** Heat 120g peanut butter to soften then swirl into the brownie mixture before baking.

Nutrition

Contains gluten (wheat), dairy and eggs.



Service

Brownie keeps well for several days stored in an airtight container. Serve dusted with icing sugar or cocoa powder, with a generous dollop of whipped cream.

| | |
|---|----------------|
| TOTAL COST* | \$10.98 |
| COST PER PORTION | \$0.73 |
| GROSS PROFIT % | 70% |
| SALES TAX % | 15% |
| MIN. SELLING PRICE (per portion) | \$2.81 |

*Cost based on average wholesale prices February 2018



More recipes at chelsea.co.nz/foodservice