



Nigella's Chocolate Brownies

Makes: maximum of 48

Ingredients:

- ☐ 375 grams soft unsalted butter
- ☐ 375 grams best-quality dark chocolate
- ☐ 6 large eggs
- ☐ 1 tablespoon of on vanilla extract
- ☐ 500 grams caster sugar
- ☐ 225 grams plain flour
- ☐ 1 teaspoon salt

Method:

1. You will need a tin measuring approximately 33 x 23 x 5cm / 13 x 9 inches.
2. Preheat the oven to 180°C/160°C Fan/ 350°F/gas mark 4.
3. Line your brownie pan — I think it's worth lining the sides as well as the base — with foil, parchment or Bake-O-Glide.
4. Melt the butter and chocolate together in a large heavy-based pan.
5. In a bowl or large wide-mouthed measuring jug, beat the eggs with the sugar and vanilla.
6. Measure the flour into another bowl and add the salt.
7. When the chocolate mixture has melted, let it cool a bit before beating in the eggs and sugar, and then the flour, Beat to combine smoothly.
8. Scrape the mixture out of the saucepan into the lined pan.
9. Bake for about 25 minutes.
10. When it's ready, the top should be dried to a palier brown speckle, but the middle still dark and dense and gooey.
11. Keep checking carefully; the difference between gooey brownies and dry brownies is only a few minutes. Remember that they will continue to cook as they cool.



Top tip:

For ultra-gooey brownies, let them cool completely in the tin before cutting.