

Renee's Brownies

Ingredients

- 100g Cadbury Bournville chocolate
- 175g unsalted butter
- 3 medium eggs
- 75g plain flour
- 40g Cadbury Bournville cocoa powder
- 250g light brown sugar or muscovado sugar
- 1tbsn golden syrup
- 150g white chocolate cut into small chunks

Method

Preheat the oven to 180 degrees/gas 4. In a small saucepan, half-fill it with boiling water and place on the hob under medium heat. Place the unsalted butter and the chocolate (broken into small pieces) into a bowl and put this on top of the saucepan to allow it to melt. Continue to stir with a table knife. Once melted, take the bowl off of the saucepan to let it cool down.

In a large bowl, whisk the eggs and the sugar together until a much bigger frothy mixture appears, which usually takes about 2-3 minutes. Pour the bowl with the melted contents into this larger bowl and mix using a wooden spoon.

In the same bowl, sieve in the plain flour and cocoa powder. Slowly fold these in to create a thick, chocolatey brown mixture. Add a tablespoon of golden syrup to enhance the richness of the flavour, stir through the white chocolate

Pour the mixture into a 9/9inch square cake tin, and place in the oven for 25 minutes, or until the crust on top is easily breakable and the contents inside are soft but not runny. Allow to cool, then serve and enjoy!