Triple Chocolate Brownies

DIFFICULTY: EASY

PREPARATION TIME: 20

COOKING TIME: 30

SERVES: 10

Ingredients

180g butter
300g dark chocolate, chopped
1 cup caster sugar
3 eggs, lightly beaten
1 cup plain flour
¼ cup Dutch cocoa powder
½ tsp baking powder
150g white chocolate, roughly chopped
150g milk chocolate, roughly chopped

Method

Preheat oven on CircoTherm to 160˚c. Place wire rack on shelf level 2 or 3.

Grease and line a 23cm shallow, square cake pan.

Combine the butter and dark chocolate in a large saucepan.

Place over a low heat, induction level 1 and stir occasionally until the butter and chocolate have melted and the mixture is smooth. Transfer to a large mixing bowl and cool slightly. Mix the sugar and eggs into the chocolate mixture. Sift the flour, cocoa and baking powder over the mixture and mix until combined. Fold in the white and milk chocolate.

Spread the mixture into the prepared cake pan.

Bake for 28 to 30 minutes or until just cooked. Allow to cool in the pan before cutting and serving.

Notes