Double Chocolate Brownie

If you are a chocolate lover or brownie fan, then you'll absolutely fall in the love with these brownies!

These Double Chocolate brownies are super fudgy on the inside, but with a glassy crunchy crust on the outside. These brownies are decadent and luxurious and are the perfect treat.

They are super easy to prepare, and the entire recipe happens in one bowl. From melting the chocolate and butter to adding the remaining dry ingredients, this one-bowl brownie will even save time on washing up!

Cut into squares they are the perfect snack or served as an after-dinner treat. Believe us, this recipe is not to be missed!!

Serves: 6 | Prep: 15mins | Cook: 30mins | Difficulty: Easy

Ingredients:

170g Butter
110g Dark chocolate
3 Large eggs
50g Cocoa powder
300g Sugar
110g Flour
1/4 tsp Baking powder
90g Dark chocolate *(chopped)*

Method:

1. Preheat oven to 175 degrees C and line a 23x23cm baking pan with parchment paper. Allow parchment to hang over the side to use as handles to lift out the brownie later.

2. Melt the butter and the dark chocolate in a Bain Marie or in a microwave and stir together with a spatula to combine.

3. Add sugar, then one egg at time and mix well.

4. Add cocoa powder, flour and baking powder.

5. Mix until no trace of the flour remains.

6. Add 1/3 of the chopped dark chocolate and mix well. Pour the batter into the prepared pan and cover the brownie with more chopped dark chocolate. Bake in the oven for 30 minutes, and remove when the brownie remains "jiggly" in the middle still. *(This will give you the amazing fudgy centre that makes this brownie stand out)*.

7. Allow the brownies to cool in the pan for at least 10 minutes. Use the baking paper handles to lift the brownies out and onto a cooling rack and allow to cool completely before slicing into portions.