

**ANNE'S KITCHEN AT
THE WILLOW TEA ROOMS**

WILLOW CHOCOLATE BROWNIES ①

Dust with cocoa powder or icing sugar & add a dollop of cream

Makes 12-16

Ingredients

250g unsalted butter
350g best quality dark chocolate

3 large eggs
1 tablespoon vanilla extract
250 g dark brown sugar

Sift, 100 g plain flour
1 teaspoons baking powder

Method

Preheat the oven to 350F/180C/160CFan/gas mark 3; lightly grease 22cm square tin

Melt the chocolate and butter in a heatproof bowl over a pan of simmering water, and then cool

Whisk the eggs and sugar together for 3-4 minutes until pale, smooth and fluffy

Fold in the chocolate mixture to the egg mixture

Add the flour and baking powder into the mixture and stir to mix

Pour the mixture into the tin

Place on the middle shelf of the oven and bake for 30 minutes until the surface is set. It is cooked when it just starts to crack on the top.

The top should be dried to a paler brown speckle, but the middle still dark and dense and gooey. You do need to keep alert, keep checking: the difference between gungy brownies and dry brownies is only a few minutes; they will continue to cook while they cool.

Cool in the tin. Slice into squares and store in a tin or container in the fridge