

# Triple Chocolate Brownies

Brigades @ Home – 05/06/2020

Preparation time: 30 minutes

Cooking time: 20 - 25 minutes

Overall inc. cooling: 1.5 hours

Makes: 20 - 24 pieces, depending on size

## Ingredients

275g Plain chocolate

275g Unsalted butter

85g Pecans, broken into pieces

85g Milk chocolate, roughly chopped

85g White chocolate, roughly chopped

175g Plain flour

1tsp Baking powder

4 Large eggs, lightly beaten

1tsp Vanilla essence

325g Caster sugar

## Method

1. Preheat the oven to gas mark 3, 170°C, 150°C fan
2. Grease and line a 30 x 20 x 3cm baking tin
3. Put the plain chocolate and butter into a large bowl
4. Place the chocolate and butter over a small pan of simmering water and allow to melt
5. Sieve the flour and baking powder together into a small bowl and set aside
6. Remove the melted chocolate and butter from the heat and stir in the caster sugar
7. Add the eggs and vanilla essence and stir thoroughly
8. Fold in the flour, pecan nuts, and chopped chocolate
9. Pout the mixture into the lined baking tin and even off the top
10. Put into the oven and bake for 20 - 25 minutes
11. Once cooked, the top should be firm, but it should be soft inside
12. Allow the brownie to cool completely in the tin
13. Cut into squares
14. Store in an airtight container



# Triple Chocolate Brownies

## Ingredients

- 275g Plain chocolate
- 275g Unsalted butter
- 85g Pecan nuts
- 85g Milk chocolate
- 85g White chocolate
- 175g Plain flour
- 1tsp Baking powder
- 4 Large eggs
- 1tsp Vanilla essence
- 325g Caster sugar



## Utensils

- 30 x 20 x 3cm Baking tin
- Wooden spoon & Scales
- Sieve & Large & Small bowls
- Spatula & Small saucepan
- Fork, Mug, & Scissors
- Greaseproof paper
- Cooling rack
- Airtight container
- Oven gas 3, 150°C fan



## 1.

Grease the bottom of the baking tin with some spare butter, and cut out a piece of greaseproof paper to fit. Push the greaseproof paper into the tin



## 2.

Weigh the 275g dark chocolate in the large bowl



## 3.

Weigh the 275g butter into the large bowl with the dark chocolate



## 4.

Put 1cm of water into the saucepan and bring it to a simmer on a hob

Put the large bowl over the simmering water and allow the chocolate and butter to melt



## 5.

Weigh the 175g flour into a sieve over the small bowl



## 6.

Add the 1tsp of baking powder in with the flour and sieve it all into the bowl



## 7.

Weigh the 325g caster sugar into another bowl



## 8.

Crack the 4 large eggs into the mug and beat lightly



## 9.

Weigh and chop the 85g of pecan nuts



## 10.

Weigh and chop the 85g of white chocolate and 85g of milk chocolate



## 11.

When the chocolate and butter have melted, remove from the heat and stir in the caster sugar



## 12.

Add the beaten eggs and stir in thoroughly



## 13.

Add the flour, nuts, white chocolate, and milk chocolate to the mixture



## 14.

Fold everything together gently until all the ingredients are combined



## 15.

Pour the mixture into the lined baking tin



## 16.

Level out the top of the mixture with the spatula



## 17.

Cook in the oven at gas mark 3, or 150°C fan, for 20 - 25 minutes

It will feel firm on top but will still be wobbly inside



## 18.

Turn out the brownie and cut into squares

Store in an airtight container

