Triple Chocolate Brownies

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
- 1 tsp Baking powder
- 4 Large eggs, lightly beaten
- 1 tsp 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. Pour 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

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Ingredients
- 275g Plain chocolate
- 275gUnsalted butter
- 85g Pecan nuts
- 85g Milk chocolate
- 85g White chocolate
- 175g Plain flour
- 1tsp Baking powder
- 4 Large eggs
- 1tsp Vanilla essence
- 325g Castor 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

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