Chocolate Brownie
SERVES One tray

It’s not always as easy as you would hope finding a decent chocolate brownie recipe, look no further you have found it. A lot of chocolate, butter and sugar, light on the flour with the added luxury of nuts and soured cherry, this is the recipe we have chosen to share. We will eat brownies anytime of the day, including breakfast! As good with a cup of tea or coffee or served as a pudding with a dollop of cream. Tom Herbert.

Method

1. Melt the butter and chocolate in a bain marie.
2. While they are melting, beat the caster sugar and eggs in a mixer on high speed, until thick and pale in colour (3 mins).
3. Turn off the mixer, add the melted chocolate and butter and mix on a low/med speed until incorporated.
4. Sieve the flour and add to the bowl, mix again on medium speed, stopping once to scrape down the sides.
5. Add in nuts and sour cherries before giving everything one last mix.
6. Pour out into greased and lined trays and bake at 170c for 15 – 20 mins.

Ingredients

- 245g caster sugar
- 4 eggs
- 225g chocolate
- 225g butter
- 112g plain flour
- 1 handful of chopped nuts
- 1 handful of sour cherries