



MINI EGG CHOCOLATE BROWNIES

Ingredients

200g unsalted butter, cut into cubes
200g dark chocolate, roughly chopped
3 free-range eggs
250g caster sugar
100g plain flour, sieved
50g cocoa powder
250g mini eggs
Pinch of salt

READY IN:

1 HOUR

SERVES:

12-16



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Method

1. Heat the oven to 180C and line a 20cm square tin with baking paper.
2. Place the butter and chocolate in a heat-proof bowl. Place over a pan of simmering water to melt (ensure the bottom of the bowl doesn't touch the water) or heat in short bursts in the microwave, stirring frequently. Once melted, leave to cool to room temperature.
3. Crack the eggs into a large mixing bowl and add the caster sugar. Whisk together using an electric mixer until lightly and fluffy. While whisking, gradually pour in the melted chocolate mixture until it's all combined.
4. Roughly chop around half the mini eggs and add to the brownie mixture. Next, add the flour, cocoa powder and a pinch of salt then gently fold together.
5. Pour the brownie mixture into the prepared tin and spread evenly. Sprinkle the remaining mini eggs on top. You may want to roughly chop some of them for a better look once cooked.
6. Finally, bake in the oven for 25 minutes or until slightly cracked on top. It should have a little wobble in the middle.
7. Leave to cool completely in the tin then remove before slicing.