



Hobbs House Bakery
Chocolate brownies



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Ingredients

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

Method:

- 1 Preheat oven to 180°C and prepare greased, lined trays.
- 2 Melt the butter and chocolate over a bain marie.
- 3 While they are melting, beat the castor sugar and eggs in a mixer on high speed, until thick and pale in colour (3 mins).
- 4 Turn off the mixer, add the melted chocolate and butter and mix on a low/med speed until incorporated.
- 5 Sieve the flour and add to the bowl, fold in.
- 6 Add in nuts and sour cherries before giving everything one last stir.
- 7 Pour out into the greased and lined trays and bake at 180°C for 15–20 mins.



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Toilet Twinning is part of Tearfund. Registered Charity No. 265464 (England and Wales) and No. SC037624 (Scotland). Recipe: Hobbs House Bakery. If you'd prefer to order a subscription rather than make them: <https://www.hobbshousebakery.co.uk/products/brownie-subscription> Photos: ©Hobbs House Bakery and Adobestock.com

