Hobbs House Bakery
Chocolate brownies
**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.