



CHOCOLATE ORANGE BROWNIES

INGREDIENTS

Chocolate and orange brownie

250 g dark chocolate

250 g butter

300 g caster sugar

5 eggs

200 g plain flour

1 teaspoon vanilla

1 orange, zest only

METHOD

Step 1.

Heat oven to 180C/160C fan/gas 4 and line a 24 x 20cm brownie tin with baking parchment.

Step 2.

Put the butter, dark chocolate and orange zest in a non-stick saucepan and very gently melt over a low heat, stirring every now and then, until smooth – take care not to overheat it. Cool.

Step 3.

Whisk the eggs and sugar together with a whisk until the mixture is pale

Step 4.

Add in the flour, using a sieve, and vanilla and whisk again until smooth

Step 5.

Gently stir into the cooled chocolate mixture.

Step 6.

Pour into the lined tin and bake for 30 mins.

Step 7.

Cool in the tin, then cut into squares.