

Goey Chocolate Brownie

75g / 5oz unsalted butter
75g / 5oz plain Chocolate
4 large eggs
250g / 12oz soft brown sugar
1 teaspoon vanilla essence
150g / 5oz plain flour (Wholemeal or Spelt are fine)
1 teaspoon baking powder

Heat oven to 180 C 350 F gas mark 4

Grease a rectangular cake tin (twice the recipe fills a roasting tray)
Melt the butter and 3oz 75g of the chocolate in a bowl over a pan of hot water.
Add the sugar and stir. While the sugar warms, put the flour into a bowl with the baking powder chop the rest of the chocolate, and add the to the flour.
Off the heat add the eggs to the chocolate mixture and stir well,. Put in the vanilla.
Mix into the flour and pour into the tray.
Bake for 30 minutes – it's best squidy and will wobble when it comes out of the oven.
You can cook it for longer to get a lighter cake like finish.
Allow to cool in the tin for 10 mins, cut into squares and transfer to a cooling rack.