

Easy Fudgy Brownies

Ingredients:

145g unsalted butter, softened
250g caster sugar
80g cocoa powder
2 cold eggs
65g flour
75g chopped walnuts
1/4 tsp salt
1 tsp vanilla extract

Method:

Pre-heat the oven to 325 /165°

Position rack in lower third of oven and grease a 23cm/ 9-inch tin and line with greaseproof paper.

Add enough water to a small pan so that it is 2" deep and simmer, then rest a glass bowl on top- it should not touch the water.

Combine butter, sugar, cocoa powder and salt in the bowl. and stir until melted.

Remove from heat and set aside for 3-5 minutes. Stir in vanilla. Then add the eggs one at a time, stirring vigorously.

When the batter looks thick and shiny, add the flour and stir really well. Stir in nuts if using.

Spread into a lined tin and bake for 20-25 minutes or until a tooth pick comes out clean from the centre and the cake is starting pull away from the sides.

Cool completely then remove from pan. Cut into 16 squares.
(Taken from www.inspiredtaste.com)