



Ingredients

- 50 g (9 oz) dark chocolate (54% cocoa solids), chopped
- 150 g (5½ oz) unsalted butter, cubed
- 170 g (6 oz¾ cup) caster (superfine) sugar
- 3 eggs, at room temperature, lightly whisked
- 60 g (2¼ oz/½ cup) plain (all-purpose) flour
- ½ teaspoon baking powder
- 150 g (5½ oz) milk chocolate, roughly chopped
- unsweetened cocoa powder or icing (confectioners') sugar, sifted, for dusting

High Tea

Double chocolate mud brownies

Dust off your best china and celebrate the grand custom of High Tea with this delicious double chocolate delight!

Preheat the oven to 160°C (315°F/Gas 2-3). Grease a 20cm (8 inch) square cake tin and line the base and two opposite sides with baking paper, extending the paper over the sides for easy removal later.

Place the dark chocolate and butter in a heatproof bowl over a saucepan of simmering water, ensuring that the bowl doesn't touch the water. Stir until the chocolate and butter have melted. Remove from the heat and set aside to cool to lukewarm.

Add the sugar and eggs to the chocolate mixture and whisk until well combined. Sift in the flour and baking powder and whisk until just combined, then using a wooden spoon, stir in the milk chocolate. Pour into the prepared tin and bake for 45-50 minutes, or until moist crumbs cling to a skewer inserted in the center. Set aside to cool in the tin.

Remove the brownie from the tin, using the baking paper. Cut into 4cm (1½ inch) squares. Dust with the cocoa or icing sugar and serve.

These brownies will keep, stored in an airtight container at room temperature, for up to 5 days.



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