

Dark chocolate fudge brownies with chocolate drizzle : award winning Fairtrade organic chocolate : 30p per serve : all-time classic recipe ... / Tesco.

Contributors

Tesco (Firm)

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**wellcome
collection**

Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

Award-winning Fairtrade organic chocolate
Dark chocolate fudge brownies
with chocolate drizzle



30p per serve • All-time classic recipe • Ready in 1 hour

TESCO
Every little helps



For the brownies

- 225g (8oz) Finest Fairtrade Organic Chocolate
- 140g (5oz) butter, cut into pieces
- 3 large eggs
- 225g (8oz) golden caster sugar
- 100g (3½oz) plain flour
- 1 tsp baking powder
- 1 tbsp cocoa powder

For the chocolate drizzle icing

- 25g (1oz) Finest Fairtrade Organic Chocolate
- 2 tbsp double cream
- ½ tsp golden caster sugar

Order these ingredients with a ready-made 'click to buy' list at

www.tesco.com/food

Makes 15 To prepare 30 mins

To cook 25-30 mins Cost per serve 30p

1 Preheat the oven to gas 4, 180°C, fan 160°C. Line a rectangular tin (27 x 17.5 x 3.5cm) with baking parchment. Chop 175g (6oz) of the chocolate for the brownies and place in a small, heavy-based pan with the butter. Melt over a low heat, stirring occasionally. Remove from the heat and leave to cool.

2 Chop 50g (2oz) of chocolate into small chunks and set aside. When the chocolate has cooled, whisk the eggs and sugar together with a hand mixer in a large bowl until thick, fluffy and almost doubled in volume. Gently fold in the cooled chocolate. Sift the flour, baking powder and cocoa and gently fold in. Carefully stir in the chopped chocolate, without over-mixing.

3 Pour the mixture into the lined tin and lightly spread it into all the corners. Bake for 25-30 minutes, or until the middle is just set and the top is slightly crusty. (If it's still wobbly in the centre, leave it a bit longer.) Remove and leave until entirely cold before lifting out of the tin.

4 Very finely chop the chocolate for the icing. Put into a small, heavy-based pan with the cream and sugar and heat gently until the chocolate has thoroughly melted. Pour in 1-1½ tablespoons of boiling water to thin. Drizzle over the brownies. When set, cut into 15 squares. Delicious with Madagascar Vanilla Ice Cream.

Each serving contains

Calories	Sugar	Fat	Saturated	Salt
270	25g	15g	9g	0.3g
14%	28%	21%	45%	5%

of your guideline daily amount

Perfect partners



Finest Fairtrade Organic Chocolate
Top prize winner of Which? magazine's Dark Chocolate Best Buy award (March 2010).



Finest Ice Cream
Serve with ice cream made in the West Country using Madagascar vanilla pods and West Country cream.



Croix Milhas Rivesaltes Ambré
This rich pudding wine has intense aromas of crystallized fruit, cinnamon and gingerbread as well as nuts and orange peel.

For great recipe ideas and inspiration visit www.tesco.com/food

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drinkaware.co.uk for the facts