



Kellogg College  
University of Oxford

## Chocolate Brownies

### Allergens

Items containing the foods listed below will be highlighted in the corresponding colour:

Celery - Gluten - Crustaceans - Eggs - Fish - Lupin - Milk - Molluscs - Mustard - Nuts  
Peanuts - Sesame - Soya - Sulphites

### Ingredients

This recipe is enough for a 30x30cm tray

250g Unsalted butter

250g Dark chocolate (minimum 55% Cocoa solids)

4 Eggs

400g Caster sugar

2 Egg yolks

70g Gluten free plain flour or plain flour

50g Cocoa powder (we use a Dutch process one)

100g Milk chocolate buttons

100g White chocolate buttons

### Method

**Preheat your oven to 170°C**

Grease and then line your tray with baking parchment, lining the base and sides up to a minimum height of 5cm.

Melt the butter and dark chocolate together, either on the stove, using a bowl suspended over a pan of just-simmering water or in the microwave on medium power for about 2 minutes.

Meanwhile beat the eggs, yolks and sugar in an electric mixer until well mixed, but not so that the mixture has increased too much in volume. You could also do this in a bowl with a balloon whisk, though you will have to expend a little extra energy!

Next, fold the melted chocolate mixture into the egg mixture. Then sift in the flour and cocoa. Mix together well. This isn't a cake mixture that you have to treat particularly gently.

Add the milk and white chocolate buttons, and pour this mixture into your greased and lined baking tray. Bake in the middle of a preheated oven at 170°C for around 30 minutes.

When it is cooked it should be almost set, but still slightly soft in the centre.

Allow to cool before cutting in portions.