

# Brownies

## Method

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1. Preheat oven to 160°C
2. **Weigh** out the butter in a small bowl  
*Use white chopping board if needed*
3. Melt the butter in a small saucepan then allow to cool  
*! Do not allow the butter to bubble, just melt*
4. **Line** a Swiss roll tin
5. **Weigh** out flour in a large bowl
6. **Weigh** out cocoa in small bowl
7. **Mix** the flour and cocoa in the large bowl
8. **Weigh** out the sugar in a small bowl
9. Crack 2 eggs into a measuring jug and **whisk lightly**
10. Add the eggs to the sugar in the small bowl and **whisk lightly** to combine
11. Add the cool melted butter to the egg and sugar mixture and **whisk lightly** to combine  
*! Butter must be cool*
12. Pour the egg/sugar/butter mixture into the flour/cocoa mixture and gently **stir** together until just combined  
*! Do not over-mix the ingredients at this stage*
13. Tip the brownie batter into the lined tin
14. Spread the batter out to the corners and smooth the top
15. **Bake** for 23-25 minutes **[A]**  
*Cannot be tested with a sharp knife as brownie will be gooey*
16. Once cooked, leave to cool for a few minutes before removing from the tin
17. **Portion** into even square pieces

## Ingredients

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- 300g soft brown sugar
- 150g flour
- 150g butter
- 60g cocoa
- 2 medium eggs
- *Container*

## Equipment

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- Blue tray
- Weighing scales
- Safety mat
- Baking paper
- Spatula
- Fork
- Timer
- Swiss roll tin
- Balloon whisk
  
- *Wooden triangle*
- *White chopping board*
- *Large bowl*
- *Small bowl*
- *Measuring jug*

## Key Moments



[A] Cooked gooey brownie