

Brownies

Method

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
Include both the sides and bottom of the tin
It should allow you to lift the brownie out of the tin later
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

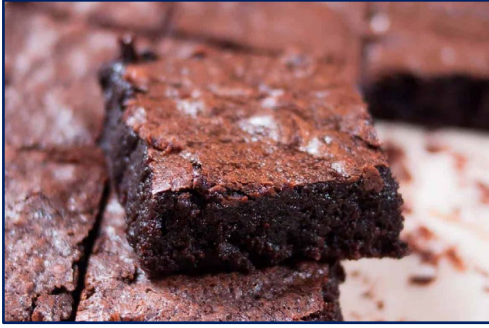
- 300g soft brown sugar
- 150g flour
- 150g butter
- 60g cocoa powder
- 2 medium eggs
- *Container*

Equipment

- Blue tray
- Weighing scales
- Safety mat
- Baking paper
- Spatula
- Fork
- Timer
- Swiss roll tin
- Balloon whisk
- Wooden spoon

- *Wooden triangle*
- *White chopping board*
- *Large bowl*
- *Small bowl*
- *Measuring jug*

Key Moments



[A] Cooked gooey brownie