



BROWNIES

300 g of sugar
250 g of butter
250 g of chocolate (70%
chocolate minimum)
4 eggs
60 g of flour
½ tsp of baking powder
1 tsp of natural vanilla extract

Preheat the oven to 180°C.

Melt the butter in a saucepan together with 200 g of the chocolate. Once it has become a thick brown sauce, turn off the heat and let the mixture cool slightly. Beat in the sugar, the vanilla extract, the eggs, and finally, mix the flour and baking powder.

Pour the batter into a paper lined baking tray, roughly 23x23 cm large. Bake for 20 min and check. Pierce with a knife, if it comes out sticky the brownies are ready!

