



## 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. At the very end mix in the last 50 g of chocolate, roughly chopped.

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!

---

