

## Chocolate Brownies

⌘ Makes 24 Brownies ⌘

### Ingredients:

- 200g chopped good quality dark chocolate
- 200g chopped butter
- 1/3 cup cocoa powder
- 1-½ cups caster sugar
- 3 eggs, lightly beaten
- ½ cup plain flour
- ¼ cup SR flour
- 200g chopped good quality milk or white chocolate
- 1 cup walnuts

### Method:

- Preheat oven to 180 deg C (NO FAN)
- Grease and line 3cm deep 16cm x 26cm slab pan with baking paper
- Melt dark chocolate and butter
- Stir cocoa powder into warm chocolate mixture until cocoa dissolves
- Stir in sugar, then eggs, mix well.
- Sift flours together over the chocolate mixture then stir to combine.
- Stir in the white (or milk) chocolate and walnuts
- Spread mixture into prepared pan
- Bake brownies for 35-40 mins or until skewer inserted comes out with moist crumbs sticking to it
- Cool completely in pan, cut into squares.

**Previous recipes:** Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers. If you've missed any, let me know and I can get you a new copy.

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