
CHEF DALE SNIFFEN RECIPE

Instagram #chefdalesniffen follow me!!!!

Chef Dales Double Chocolate Brownies

Makes 24

Bake at 160c for 20 minutes

Ingredients

400 gm Dark 70% coco chocolate finely chopped

225 gm Unsalted Butter

100gm Dark Brown Sugar

5 Eggs

440 gm Caster sugar

2 tbsp Vanilla Extract

160 gm Plain flour

2 tbsp Coco powder

1 teaspoon salt

Method

- Slowly melt chocolate, butter and sugar on a doubler boiler
- Whip eggs, sugar and vanilla to a thick creamy foamy texture
- **Mix egg mixture into melter chocolate**
- Sift flour, coco powder twice
- Fold flour into chocolate mixture

Pour into a lined brownie tin with baking paper, settle mixture then bake to a soft finish.