

Mary Berry's Best Ever Brownie Recipe

Recommended by cookery tutor Sharn

Ingredients: Makes 24 brownies approx. 336 calories

375g plain chocolate

250g baking margarine

2 teaspoons instant coffee

2 tablespoons hot water

2 eggs

250g caster sugar

1 teaspoons vanilla extract

90g self-raising flour

175g walnut pieces

250g plain chocolate chips



Method:

1. Grease a 30x23 cm roasting tin, line the base with greaseproof paper. Grease the paper.
2. Put the chocolate and margarine in a bowl and sit the bowl on top of a small saucepan of gently simmering water. Melt the chocolate slowly.
3. Take the bowl off the pan and let the chocolate cool.
4. In a separate bowl, dissolve the coffee in the hot water. Add the eggs, sugar and vanilla extract. Gradually beat in the chocolate mixture. Fold in the flour and walnuts.
5. Add the chocolate chips and mix all together.
6. Pour the mixture into the baking tin and bake in a preheated oven at 190 0C (170 0C fan, Gas 5).
7. Cook for 40-45 minutes until the brownies are firm to touch. The crust should be crisp but the middle should be gooey.
8. Allow to cool in the tin.
9. Cut into 24 pieces when cooled.