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Jamie's bloomin' brilliant brownies!

Brownies were George's signature bake. He used this recipe as a basis for so many different experimental ingredients. Why not try to create your own unique twist on this core recipe?



You will need...

- 250 g unsalted butter
- 200 g good-quality dark chocolate (70% cocoa solids), broken up
- 75 g dried sour cherries, optional
 - 50 g chopped nuts, optional
 - 80 g cocoa powder, sifted
 - 65 g plain flour, sifted
- 1 teaspoon baking powder
 - 360 g caster sugar
- 4 large free-range eggs

Method:

- Preheat your oven to 180°C/350°F. Line a 24cm square baking tin with greaseproof paper. In a large bowl over some simmering water, melt the butter and the chocolate and mix until smooth. Add the cherries and nuts, if you're using them, and stir together.
- In a separate bowl, mix together the cocoa powder, flour, baking powder and sugar, then add this to the chocolate, cherry and nut mixture. Stir together well. Beat the eggs and mix in until you have a silky consistency.
- Pour your brownie mix into the baking tray, and place in the oven for around 25 minutes. You don't want to overcook them so, unlike cakes, you don't want a skewer to come out all clean. The brownies should be slightly springy on the outside but still gooey in the middle.
- Allow to cool in the tray, then carefully transfer to a large chopping board and cut into chunky squares.

Recipe source: Jamie Oliver. Tried and tested by George Bairstow

Read more at <http://www.jamieoliver.com/recipes/chocolate-recipes/bloomin-brilliant-brownies/#1mzR8v74Fp5r4bvj.99>

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