

- 225g/8oz **butter**
- 450g/1lb **caster sugar**
- 140g/5oz **dark chocolate**, broken into pieces
- 5 free-range medium **eggs**
- 110g/4oz **plain flour**
- 55g/2oz **cocoa powder**

How-to-videos

Method

1. Heat the oven to 190C/170C Fan/Gas 5. Line a 20x30cm/8x12in baking tin with baking paper.
2. Gently melt the butter and the sugar together in a large pan. Once melted, take off the heat and add the chocolate. Stir until melted.
3. Beat in the eggs, then stir in the rest of the ingredients.
4. Pour into the prepared tin and bake for 30–40 minutes, or until the top of the brownie is firm but the inside still feels soft.
5. Take out of the oven and cool in the tin. Cut into 5cm/2in squares when cool.