

Double Chocolate Brownie

Recipe Breakdown

- **Skill level:** Beginner
- **Core ingredient:** Dessert
- **Egg mode:** Indirect
- **Prep time:** 10 minutes
- **Cook time:** 45 minutes

Egg Setup

1. Set up the EGG for indirect cooking with the Plate Setter in the legs up position with the stainless steel grid on top.
2. Preheat the EGG to 160c

Ingredients

- 345g caster sugar
- 80g cocoa powder
- 60g plain flour
- 1tsp baking powder
- 4 beaten eggs
- 200g unsalted butter, melted
- 2 tsp vanilla extract (not essence)
- 200g dark chocolate chips

Tips and Techniques

Silicon baking trays as well as any of your normal oven baking trays work perfectly in your EGG.

Why not mix up your fillings. Try a mixture of dark and white chocolate chips for that extra decadent treat, or top with halved creme eggs to round off your easter meal!

Serve warm with ice-cream and chocolate sauce for a hearty pud.

Method

This is my kind of recipe, really simple.

1. Put all the dry ingredients into a bowl and combine.
2. Add everything else except the chocolate chips and stir together.
3. Mix in the chocolate chips.
4. Pour into a greased silicon baking tin (mines 28cm x 18cm and about 4cm deep). If you've not got a silicon one then line a metal one with silicon coated baking paper.

5. Cook on your EGG over an indirect heat at 160C for 45 minutes using a very small handful of apple chips scattered on the charcoal.
6. The centre should still feel soft but not over wobbly.
7. Take off you EGG and place on a baking rack to cool before turning out of the tin.

It's a simple as that. You should be left with a smokey, slightly gooey brownie.