



Fudge Brownies



INGREDIENTS

- 1 cup melted butter cooled
- 2 tablespoons vegetable oil
- 1 ½ cups caster sugar
- 1 cup packed light brown sugar
- 4 large eggs at room temperature
- 1 tablespoon vanilla extract
- ¾ teaspoon salt
- 1 cup plain flour
- 1 cup cocoa powder
- 200g large chocolate chips

METHOD

Step 1 - Preheat oven to 160 degrees Celsius.

Step 2 - Lightly grease a square baking pan and line with baking paper up to the sides.

Step 3 - Combine melted butter, oil and sugars in a bowl. Whisk until combined.

Step 4 - Add eggs and vanilla and beat until lighter in colour.

Step 5 - Sift flour, cocoa powder and salt. Gently fold the dry ingredients into the wet ingredients until just combined.

Step 6 - Fold in ¾ of the chocolate pieces into the batter.

Step 7 - Pour batter into pan and smooth the top evenly.

Step 8 - Top with the remaining choc chips.

Step 9 - Bake for 25-30 mins or until the centre of the brownies in the pan no longer jiggles and is set to the touch.

Step 10 - Leave in the pan for 10 mins and then carefully remove from the pan.

Step 11 - Cut into portions and serve.

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