

THE PERFECT BROWNIES

My tried, tested & very chocolatey recipe



There are brownies, and then there are **proper fudgy brownies**. These are rich, chocolatey, thick, slightly gooey in the middle and finished with that gorgeous delicate skin on top.

This is the recipe I come back to again and again. It is simple, uses everyday ingredients and, most importantly, there is one step I absolutely do not skip...

MY GOLDEN RULE

Do not rush the eggs and sugar. Give them a good 5 to 7 minutes in the mixer. It makes all the difference.

What you'll need

For one thick 9 inch square tin

200g	dark chocolate
200g	butter, or baking block
275g	golden caster sugar
40g	cocoa powder
100g	plain flour
3 large	eggs
100g	white chocolate chips
100g	milk chocolate chips

The chocolate

Dark chocolate is important for the rich chocolate flavour and colour. I usually use Tesco or Aldi dark chocolate, so you absolutely do not need an expensive bar.

Butter or baking block?

I prefer butter because I love the flavour. A baking block works too and gives you essentially the same texture, although I find the brownies made with butter set a little more firmly.

Golden caster sugar

This is one of my favourite little details. Golden caster sugar brings a lovely caramel note that you do not get in quite the same way from ordinary white caster sugar.

Chocolate chips

For triple chocolate brownies, I add 100g each of white and milk chocolate chips. You can swap these for your favourite chocolate, add nuts, or leave them plain.



The bit that makes them fudgy

If there is one part of this recipe I want you to remember, it is this: **do not rush the eggs and sugar**. Put the eggs and golden caster sugar into your stand mixer and beat them on a medium to high speed for a full **5 to 7 minutes**. You are looking for the mixture to become noticeably lighter in colour, fluffy and airy. This step is so important because you are building the structure that gives the brownies that beautiful thin, shiny skin on top while still allowing the middle to stay rich and fudgy. It is very tempting to stop as soon as everything looks mixed, but that is not the same thing. Give it the time. Trust me, it is worth it.



Method

01

Prepare your tin

Line a 9 inch square baking tin with baking parchment. I like to leave some parchment hanging over the sides so the brownies are easy to lift out later.

02

Melt the chocolate & butter

Put the 200g dark chocolate and 200g butter into a microwave safe bowl. Melt on a medium heat in 30 second bursts, stirring between each burst until smooth. Leave it to cool slightly.

03

Whip the eggs & sugar

Add the 3 large eggs and 275g golden caster sugar to your stand mixer. Beat on medium to high speed for 5 to 7 minutes until very light and fluffy.

04

Fold in the chocolate

Take the egg and sugar mixture out of the mixer. From this point on, mix by hand. Add the slightly cooled chocolate and butter mixture and gently fold it through.

05

Add the dry ingredients

Add the 40g cocoa powder and 100g plain flour. Fold gently until everything is combined. Do not overmix. You want to keep as much of that lovely air in the mixture as possible.

06

Add the chocolate

Fold in the 100g white chocolate chips and 100g milk chocolate chips, then transfer the mixture to your lined tin and spread it evenly.

The bake



160°C fan
20 to 25 minutes

9 inch square tin
For thick brownies

**Look for the
wobble**
Set edges, soft
centre

Bake at **160°C in a fan oven for 20 to 25 minutes**. Every oven is a little different, so use the bake time as a guide rather than a rule.

The most important thing is what the brownie looks like. The edges should be set, but the middle should still have a definite **wobble**. That wobble is what you want. The brownie will continue to set as it cools, leaving you with that gorgeous fudgy middle.

Do not wait until the whole brownie looks completely set. If you bake it until the middle is firm, you are much more likely to end up with a cakey brownie. And we are absolutely not here for cakey brownies.

Make it your way



The triple chocolate version is my favourite, but this recipe is a really good base for experimenting. Try chopped nuts, white chocolate, extra dark chocolate, caramel pieces, a pinch of sea salt or whatever you fancy. You can also keep them simple and let the rich chocolate flavour do the work.

A little Flourish & Flotts tip

I am not very patient, so I only leave my melted chocolate and butter to cool for a few minutes before folding it in. A lot of recipes tell you to wait much longer, but I have made these countless times this way without a problem. Just make sure it is not piping hot when it goes into the egg and sugar mixture.

Enjoy your brownies!

If you make them, I would absolutely love to see them. Tag @flourishandflotts so I can have a nosy at your bakes.

The final step: patience

Cooling, cutting & storing your brownies

This is the part that is very easy to skip because, honestly, who wants to wait for brownies? But if you want that proper thick, fudgy texture, **the cooling time is just as important as the bake.**

1. Cool on the side

Once your brownies come out of the oven, leave them in the tin and let them cool at room temperature for **60 minutes**.

2. Refrigerate

After the first hour, put the brownies into the fridge for **at least 8 hours, or ideally overnight**. This gives the brownie time to fully set and develop that dense, fudgy texture.

3. Cut straight from the fridge

When you're ready to cut them, take the brownies straight out of the fridge and **cut them while they are cold**. This gives you much cleaner, neater slices.

4. Bring them back to room temperature

Once cut, let them come back to **room temperature before serving**. This is when the chocolate flavour really comes through and the centre becomes beautifully fudgy.

Storing your brownies

Once cut, keep them in an airtight container in the fridge. They will keep for **up to 1 week**. When you want one, take it out and allow it to come back to room temperature before serving.

The hardest part of this recipe is apparently waiting for the brownies to cool. I promise it is worth it. ■