

Brookies

Ingredients:

60g	Butter
110g	Dark Chocolate
220g	Brown Sugar
2 tsp	Vanilla Essence
2	Eggs
1	Egg Yolk
220g	Plain Flour
60g	Cocoa Powder
½ tsp	Salt
½ Cup	Caster Sugar
1 Cup	Icing Sugar



Method:

Melt the butter and chocolate in a bowl over a pan of hot water on medium heat.

Mix the brown sugar, vanilla essence, eggs and yolks. Add the melted chocolate and butter.

Sift the flour, cocoa powder and salt in a bowl then fold into the main mix.

Roll into 70 gram balls.

Chill in the fridge for 30 minutes.

Roll in caster sugar then roll in icing sugar.

Bake for 10-12 minutes at 160 until crusty on the outside but soft inside.

Fig-O-Meter:



This one is moderate!