



CHLOË BOWLER
complete wellbeing

GOOEY CHOCOLATE BROWNIES



Ingredients

- 200g dark chocolate (minimum 70% cocoa solids)
- 200g butter
- 2 tsp vanilla extract
- 200g caster sugar
- 3 Organic eggs

Instructions

1. Chop up the chocolate into chunks then melt with the butter on a low heat over a pan of hot water.
2. Take off the heat, and add the vanilla and sugar. Beat the eggs, and add to the mixture.
3. Place in a bakeproof tin and cook at 180°C for about 30 -40 minutes, or until cooked. They should be slightly soft to the touch and spring back when you push into them.

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