



Ingredients:

100g butter plus a little extra for greasing

100 g dark chocolate

200 g light brown sugar

1 teaspoon (5 mls) vanilla essence

2 eggs

100 g plain flour

25 g chocolate chips

Method:

1. Preheat the oven to 180 °c / Gas mark 5
2. Lightly grease a 20 cm round or square tin with a little extra butter or oil and place onto a baking tray
3. Break the chocolate into pieces and place into a saucepan with the butter
4. Melt the chocolate and butter gently over a low heat, stirring occasionally, until the chocolate is completely melted
5. Place the sugar and vanilla essence into a large mixing bowl and beat in the melted butter and chocolate mixture
6. Break the eggs into a small bowl or jug and beat with a fork to combine
7. Gradually add the eggs to the chocolate mixture and mix in thoroughly
8. Sieve the flour over the mixing bowl and carefully stir in the flour until all the ingredients are thoroughly combined
9. Stir in the chocolate chips and carefully pour the mixture into the prepared tin
10. Bake for 20 minutes until the mixture has set and a crust has formed
11. Cool in the tin then cut into pieces