

Chocolate Fudge Brownies

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Ingredients

- 185g dark chocolate
- 2 eggs
- 3/4 cup sugar
- 125g butter
- 1 cup plain flour
- 1 cup chopped walnuts

Method

- Grease a deep 20cm square cake pan, line base with baking paper.
- Melt chocolate and butter together in saucepan over low heat.
- Stir in sugar and eggs one at a time.
- Beat well with wooden spoon, then stir in sifted flour and walnuts.
- Pour into prepared cake pan.
- Bake in moderate oven 30 minutes.
- Cool in pan.

(It's normal if the brownie sinks a little towards the end of cooking and develops a glossy cracked surface)