

# Refuge Fest

## GABI'S CHOCOLATE BROWNIES RECIPE

**BE READY TO BAKE ALONG WITH GABI ON SUNDAY MORNING AT REFUGE FEST. HERE ARE THE INGREDIENTS YOU WILL NEED:**

### INGREDIENTS

- 185g unsalted butter
- 185g dark chocolate
- 3 eggs
- 50g milk chocolate
- 55g white chocolate
- 40g cocoa powder
- 85g plain flour
- Salt
- Vanilla extract

### METHOD

1. Preheat your oven to **160C** and butter and line a brownie tin 30cm x20cm
2. Put the **dark and milk** chocolate into a bowl and add 185g butter and melt in the microwave then leave to cool
3. Put the sugar and eggs into a stand mixer bowl, add 3 eggs and whisk together for **6 minutes** until light and **doubled in size**. You can do this in a bowl with a hand held whisk too
4. Once whisked, add the melted chocolate and stir in slowly **until just combined**
5. Add the flour, salt, cocoa powder and the white chocolate (**cut into chunks**) and stir in until just combined
6. Pour mixture into prepared tin and **spread out evenly**
7. Bake on the middle shelf for **20 minutes**, until the brownie is cracked across the top and it doesn't wobble when wiggled
8. Leave to **cool completely** in the tin, then slice and enjoy!