

2 Minutes
North of the
Cliffs of
Moher

StoneCutters Kitchen



*Family
Restaurant
Doolin*

StoneCutters Kitchen

Rich Chocolate Brownies

This recipe is quick and easy to make and great fun to do with the kids. It makes enough to fill a 33cm wide x 45cm long x 6.5cm deep catering roasting tray which should give you 35, 7cm x 7cm portions. Oil the tray and line it with grease proof paper, take care to fold it properly at the corners, the oil should help it to stick to the tray.

600grams good quality dark chocolate preferably Bourneville
454grams (1Lb) real butter
9 large eggs
5 large table spoons of Vanilla Flavoring
660grams castor sugar
500grams self raising flour
500grams White Chocolate chopped up into small pieces

Chop the dark chocolate into pieces. Melt the chocolate and butter together in a bowl in the microwave, should take about 3 – 4mins, check as you go along, stirring occasionally to help melt the chocolate and do not over heat the mixture.

While they are melting beat the eggs and vanilla together until nearly white creamy – about two minutes with the food mixer at top speed. They should more than double in size.

Sieve the flour into a bowl and measure out the sugar into another bowl. Chop the white chocolate using the tip of the knife straight down which should break it up better than the cutting edge – you want pieces about the size of large peas these will be white choc chips in the brownies.

Now you're ready to mix it all together. Put the melted chocolate/butter in a large bowl, add the sugar and mix together with spatula. Next put some of the beaten egg/vanilla and some of the flour in and fold them into the mixture gently, when they are mixed add some more of each and fold again and so on until all the egg and flour are folded in. The aim is to trap as much air as possible into the mixture. Next fold in the white chocolate and put the mixture into the tray using the spatula to spread out the mixture evenly.

Place in a preheated oven at 180°C, 325°F, gas mark 3 for about 45-50mins. Rotate regularly to allow for even cooking. To check if they are done use a metal skewer in the middle and it should come out almost clean. You want them to be just cooked as they will continue to cook for a further few minutes when you take them out and you don't want them to dry out.

Wait till they are fully cooled to portion them by cutting them in the tray and use the paper to help you take them out and box them in an airtight container. They will hold happily for at least a week (not that they will last that long!!). To serve heat them for about 20secs in a microwave and serve with ice cream and a sprinkle of icing sugar. Enjoy –this is my most popular recipe so far.