



Recipe from: [My Catholic Tradition](#)

Easy Chocolate Brownies

MAKES SIXTEEN

11 oz each plain (semisweet) and milk chocolate
3/4 cup unsalted (sweet) butter
2/3 cup self-raising (self-rising) flour
3 large eggs

Preheat the oven to 350°F.

Set aside 3 1/2 oz of the milk chocolate.
Chop the remaining milk chocolate into chunky pieces.

Line the base and sides of a 8-in square cake tin (pan) with baking parchment.
Break the plain chocolate and 3 1/2 oz of the milk chocolate into pieces.
Put in a heatproof bowl with the butter.
Melt the chocolate over a pan of barely simmering water, stirring frequently.
Stir the flour and eggs into the melted chocolate until evenly combined.
Stir in half the chopped milk chocolate.
Transfer the mixture into the prepared tin, spreading it into the corners.
Sprinkle with the remaining chopped chocolate.

Bake the brownies for 30–35 minutes, until risen and just firm to the touch.
Leave to cool in the tin and then cut the mixture into squares.
Store the brownies in an airtight container.