

## Donna Hay Raspberry Chocolate Brownies

200 grams dark chocolate  
250 grams unsalted butter,  
diced  
2/3 cup brown sugar  
4 eggs  
1 1/3 cups plain flour  
1/4 teaspoon baking powder  
1/3 cup sifted cocoa powder  
1 1/2 cups raspberries

- ➊ Preheat oven to 180 C and grease and line a 20cm x 20cm square cake tin with non-stick baking paper.
- ➋ Place butter and chocolate in a medium-sized pan over a low heat and stir until melted and glossy.
- ➌ Remove from heat and set aside for 10 minutes to cool.
- ➍ Stir in sugar and eggs, then sift over the flour, baking powder and cocoa and stir until just combined.
- ➎ Scrape into the pan, smooth the top, then sprinkle over the berries, pushing some down completely into the batter and leaving some poking out.
- ➏ Bake for around 30-40 minutes, checking at the 30 minute mark – you want them fudgy and almost gooey, yet set. The edges should be firm.
- ➐ Cool in tin then cut into squares.