

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

- 1 Preheat oven to 180 C and grease and line a 20cm x 20cm square cake tin with non-stick baking paper.
- 2 Place butter and chocolate in a medium-sized pan over a low heat and stir until melted and glossy.
- 3 Remove from heat and set aside for 10 minutes to cool.
- 4 Stir in sugar and eggs, then sift over the flour, baking powder and cocoa and stir until just combined.
- 5 Scrape into the pan, smooth the top, then sprinkle over the berries, pushing some down completely into the batter and leaving some poking out.
- 6 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.
- 7 Cool in tin then cut into squares.