

Lazza's Kitchen; Chocolate Brownies

Following his first crumble and Macaroni, Lazza is back baking.
This is a great time to try our new recipes and revisit old ones.



For 20: I did for 12
225g/8oz butter: 200g/7oz chocolate: 4 eggs
400g / 14oz granulated sugar: 175g/6oz plain flour
1 teaspoon vanilla essence
100g/3 1/2oz crushed nuts (I also added coconut)
Half teaspoon salt

1. In a heatproof bowl, place the butter and 5oz of the chocolate and melt over a saucepan of water, stirring occasionally.
2. Remove bowl from heat and stir in the sugar
3. Allow the mixture to cool for 5-10 minutes.
4. While waiting, chop up the remaining chocolate into little pieces
5. Also preheat oven to 180C/350F/Gas Mark 4.
6. Crack in the eggs one at a time and whisk them in till totally incorporated.
7. Sieve the flour into the mixture and stir in carefully
8. Add the vanilla essence and salt (I admit I forgot this part. Oops)
9. Add the chopped chocolate and the nuts, and stir in well
10. Spoon the mixture into the prepared tin
11. Bake for 40 minutes (I am typing while it is baking and the smell is gorgeous!!)
12. To test if cooked, push a skewer in and it should come out clean. (just realised I don't have one)
13. You can make toppings of any kind once cool, but I'm leaving mine plain!!
14. Share with friends - don't eat it all yourself. I can't, I'm on my weight-loss journey.

I am really enjoying trying out new recipes. I am good at meat stews etc., but admit I would normally buy shop sauces, or the spice mixes for casseroles. Lockdown has made me think about my food intake, and what is healthy. But also that I can create dishes that I have been scared to touch and try.

I am now about to head to the oven and remove some incredibly good-smelling brownies
Fingers Crossed!!!!



**Yummy
In My
Tummy
Yay!!!**

