

# Whitworths

## Dark Choc Cherry Brownies



🌀 Makes 9 🥄 20mins ❤️ 25mins

### INGREDIENTS

120g **Whitworths Mix'n'Bake Dark Choc Cherry**  
100g unsalted butter  
200g dark chocolate, broken into chunks  
100g caster sugar  
2 medium eggs  
50g plain flour

### READY...STEADY...BAKE

- ❤️ Preheat your oven to 160°C / Fan 140°C / Gas Mark 3.
- ❤️ Grease and line the base of an 18cm square brownie tin.
- ❤️ Boil 300ml of water in a medium saucepan then remove from the heat.
- ❤️ Place the butter and chocolate chunks into a large bowl then place on top of the boiled water until the chocolate has melted.
- ❤️ Remove from the heat then stir until mixed together into a shiny smooth sauce.
- ❤️ Stir in the sugar, add the eggs then beat well.
- ❤️ Add the flour then beat to a thick smooth batter.
- ❤️ Set aside a little of the Mix 'n' Bake Dark Choc Cherry mix for sprinkling over the top, add the rest to the batter then stir.
- ❤️ Pour into the prepared tin then sprinkle over the set aside Mix'n'Bake .
- ❤️ Bake in the centre of your preheated oven for 25 minutes.
- ❤️ Allow to cool in the tin then turn out, slice and enjoy.

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!