



Ingredients

120g Dark chocolate
120g Cubed unsalted butter
20g Cocoa powder
2 Large eggs
150g Soft brown sugar
1 tsp Vanilla extract
70g Plain flour
100g White chocolate chips
150g Fresh Raspberries

Method

- Pre-heat oven to 180 degrees centigrade (160 fan) or gas mark 4
- Line and grease a 36 x 12cm (14" x 4¾") loose bottomed tart tin.
- Melt chocolate, butter and cocoa powder in a medium sized pan until all the ingredients are melted and combined. Set aside to cool.
- Whisk eggs, sugar and vanilla extract until light and fluffy.
- Add cooled chocolate mixture to the egg mixture and whisk until totally combined.
- Mix in the flour and chocolate chips (keep back a few for the top as decoration).
- Pour into the prepared tin, place the raspberries on the top and sprinkle with remaining white chocolate chips.
- Bake for 20-25 minutes. They should have a slight wobble in the middle! Do not be tempted to bake for more than 25 minutes or you will have dry cake like brownies.
- When they are completely cool you will be able to cut it into slices and enjoy.

Chocolate & Raspberry Brownies