



## Mini Creme Egg Brownies

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 20-25 mins

### Ingredients

175g Dark chocolate  
175g Cubed unsalted butter  
30g Cocoa powder  
3 Large eggs  
225g Soft brown sugar  
195g Plain flour  
1 tsp Vanilla extract  
Bag of mini creme eggs halved

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### Method

- Pre-heat oven to 180 degrees centigrade (160 fan) gas mark 4
- Line and grease a 10 x 8 inch (25 x 20cm) brownie tin.
- Melt chocolate, butter and cocoa powder in a Bain Marie 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 egg mixture and whisk until totally combined.
- Fold in the flour keeping as much air in the mixture as you can.
- Pour the brownie batter into the prepared tin and arrange the mini creme eggs randomly on top of the batter.
- 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. These brownies are fudgy and gooey which is what all my customers loved!
- When they are completely cool cut them into squares and enjoy.