

# HAIGH'S

CHOCOLATES

*Chocolate Brownies*

WITH HONEYCOMB CHOC CHIPS



# Chocolate Brownies

WITH HONEYCOMB CHOC CHIPS

**Makes 32 small squares**

*125g unsalted butter*

*250g caster sugar*

*2 eggs*

*30g cocoa powder*

*40g plain flour*

*pinch salt*

***100g Haigh's 70% gourmet dark chocolate block***

***100g Haigh's honeycomb milk chocolate block***

---

Preheat oven to 180°C.

Line a 20cm swiss roll tin with baking paper.



Melt the butter and add to the caster sugar in a large mixing bowl. In a separate bowl lightly whisk the eggs.

Add to the butter and sugar and mix together.

Sift in the cocoa, flour and salt and mix. Chop the two chocolate blocks into small pieces and fold through the mix.

Pour into prepared tin. Bake for approximately 25 – 35 minutes. Allow to cool in the tin.



To serve, cut into 32 small squares and dust with icing sugar.



*Recipe by: Genevieve Harris Photography by: Randy Larcombe  
Cake stand from Wheel and Barrow, Rundle Mall Plaza, Adelaide*