



## *Haigh's Classic Brownies*

**Preparation time:** 20 minutes | **Cooking time:** 40 minutes | **Serves:** 16

**150g Haigh's Dark Chocolate Pastilles or a flavour of your choice**

150g unsalted butter

1/3 cup (35g) cocoa powder, sifted

1 cup (150g) plain flour, sifted

1/2 teaspoon salt

4 extra-large eggs, lightly beaten

1 cup (220g) light brown sugar

1 cup (220g) sugar



1. Preheat oven to 180°C (160°C fan-forced). Lightly grease a 21cm x 21cm square baking pan and line with baking paper.
2. Place the chocolate and butter together in a medium saucepan over gently simmering water, stirring until melted and smooth. Remove from heat and allow to cool for 10 minutes.
3. Sift cocoa, flour and salt together into a medium mixing bowl and set aside until required.
4. Place eggs and sugars together in the bowl of an electric mixer and beat for 5 minutes until light and fluffy. Slowly add the cooled chocolate mixture, beating until combined. Add the sifted flour mixture, folding gently until combined.
5. Pour mixture into prepared baking pan and bake on a middle shelf in preheated oven for 35-40 minutes or until the edges are set and start coming away from the sides of the pan. Remove baking pan from oven and allow to cool completely in tin for at least 4 hours, so the brownie sets.

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