



CHOCOLATE BROWNIES

PREP TIME: 1.5 hours

COOK TIME: 45 mins

SERVES: 10

INGREDIENTS

1 & 1/4 cups all-purpose flour

1 teaspoon salt

2 tablespoons cocoa powder

(we use cadbury cocoa)

300g dark chocolate, coarsely chopped.

1 cup (225 g) unsalted butter, cut into

1-inch pieces

1 teaspoon instant coffee powder*

*optional- it brings out the chocolatey taste

2 teaspoons vanilla extract

1 & 1/2 cups granulated sugar

1/2 cup packed light brown sugar

4 eggs

8 Manji NICE biscuits**, crushed to form a fine crumb

**or any kind of tennis biscuit

METHOD

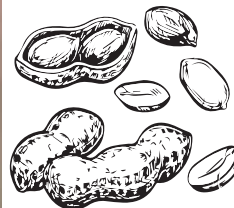
Preheat your Cookswell oven. Grease a 9x13-inch glass or tin baking pan. Line the pan with parchment paper.

In a medium bowl, whisk the flour, salt, and cocoa powder together.

Put the chocolate, butter and instant espresso powder in a large heat-proof bowl and set it over a saucepan of simmering water, stirring occasionally, until the chocolate and butter are completely melted and smooth. Add the vanilla and stir until combined. Turn off the heat, but keep the bowl over the water and add the sugars, mixing until smooth. Remove and let the mixture cool to room temperature.

Add eggs to the chocolate mixture one at a time and whisk until combined. Pour the flour combo over the chocolate mixture. Using a rubber spatula (not a beater) fold the flour mixture into the chocolate until just a bit of the flour mixture is visible. Then pour the biscuit crumbs into this and mix until all ingredients are just combined. Pour the batter into the prepared pan and smooth the top.

Bake, rotating the pan halfway through baking (~15 mins). Remove when the mixture is no longer wobbly when shaken and has a crust on top, about 30 minutes. To ensure that the brownies stay gooey you don't want to overcook them! Let the brownies cool completely in the pan, then lift them out of the pan using the parchment paper. Cut into squares and serve.



Fold in a handful of chopped peanuts for added texture and a protein boost



Safari tip: you won't believe how delicious these are on a road trip. Whip up a double batch to last you a few days!



COOKSWELL OVEN COOKING TIPS

Begin cooking when the coals are lit. The charcoal should look grey and there is no smoking. Close small air inlet doors according to the amount of heat needed – (open for more heat, close for lower heat).

When you put your dish into the oven, make sure the dish doesn't touch the sides of your jiko. Once you've finished baking your brownies, you can use your oven for any other items you need to cook.

If you are done cooking, leave the doors open to let the oven slowly cool down. When the doors and grill are warm to the touch, use a supabrite or durable cloth to wipe off any food that has spilled. This reduces wear and tear, as well as keeps dishes from retaining a smoky flavor.

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