

Fancy a sweet treat at Easter? Here is the perfect recipe for a delicious chocolate brownie that is gooey in the centre and uses either caramel eggs or crème eggs as a gooey treat! Just be warned, don't eat too many!

Ingredients

185g Butter

185g Dark chocolate

85g Plain flour

40g cocoa powder

3 eggs

275g caster sugar

6 chocolate eggs (such as Cadbury crème eggs, Galaxy caramel eggs etc)

Recipe

1. Preheat the oven to 160°C and grease a 20cm square baking tin.
2. Melt the butter and dark chocolate together.
3. Break 3 eggs into a bowl and add the caster sugar. Whisk until they look thick and creamy, like a milkshake (this can take 3-8 minutes). The mixture will become pale and double in volume.
4. Pour the cooled chocolate over the eggy mousse and fold in.
5. Sieve flour and cocoa mixture over the eggy mousse and fold in.
6. Pour into a baking tin and cook for 15 minutes.
7. Whilst cooking, cut chocolate eggs into halves.
8. Take brownie out of oven and press the halved eggs into the brownie, spacing evenly.
9. Put back in oven for another 5-10 minutes
10. Leave to cool.

Enjoy your chocolate brownies!

