



# Flourless Double Chocolate Brownies

9 - 12 servings



Easy

● up to 60 Min.



## Ingredients:

### For the Brownie:

- 175 g Dr. Oetker 72% Extra Dark Chocolate (6 oz)
- 190 g Unsalted butter (6 ½ oz) cut into small pieces
- 150 g Light Brown Sugar (5 oz)
- 15 Dr. Oetker Fine Dark Cocoa Powder (15g) (½ oz) plus extra for dusting
- 1 Dr. Oetker Baking Powder Sachet (1 tsp)
- 150 g Ground Almonds (5 oz)
- 7.5 ml Dr. Oetker Madagascar Vanilla Extract (1 ½ tsp)
- 200 g Dr. Oetker 26% White Chocolate (7 oz) cut into small chunks
- 3 Medium Eggs Beaten

## 1 Flourless Double Chocolate Brownies (Gluten Free):

Preheat the oven to 170°C (150°C Fan, Gas Mark 3). Grease a deep 20cm (8 inch) square cake tin.

- 2 Break the Fine Cooks' Extra Dark Chocolate into pieces and place in a heatproof bowl. Add the butter and stand the bowl over a pan of gently simmering water. Once melted, remove the bowl from the pan and stir in the sugar. Set aside to cool for 10 minutes.
- 3 Gradually whisk in the eggs to make a thick and glossy mixture. Sift 15g (1/2oz) of cocoa and the Baking Powder on top and add the ground almonds, Vanilla Extract and 150g (5oz) of Fine Cooks' White Chocolate, cut into chunks, and carefully mix together.
- 4 Transfer the mixture into the prepared tin and smooth over the top. Bake in the oven for about 40 minutes until risen and lightly crusty on top - the mixture should be slightly soft underneath. Leave to cool completely in the tin then remove and wrap. Store for 24 hours.



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- 5 To serve, melt the remaining white chocolate over a pan of gently simmering water. Cut the brownies into 9 portions and drizzle each portion with the white chocolate. Leave to set for a few minutes before serving, dust the brownies with the remaining cocoa powder.

