



Gooey brownies

MAKES 9 PREP 15 mins plus cooling COOK 40 mins DIFFICULTY Easy

Wonderfully gooey on the inside thanks to Dr. Oetker's Extra Dark Chocolate Chunks, this timeless traybake is the perfect way to satisfy your sweet tooth

What you'll need

250g light soft brown sugar

180g coconut oil

100g Dr. Oetker Extra Dark Chocolate Chunks

3 large eggs

2 tsp Dr. Oetker Vanilla Extract

130g plain flour

1½ tsp Dr. Oetker Baking Powder

30g Dr. Oetker Fine Dark Cocoa Powder



Method

1. Heat the oven to 180C/160C fan/gas 4. Line a 20cm square tin with baking parchment. Melt the sugar and coconut oil in a pan over a medium heat, stirring regularly (the mixture will remain a little grainy). Remove from the heat and leave to cool for 10 mins.



Tip from Dr. Oetker

Preparation is key for this recipe. Have your ingredients weighed out, your tins lined and your oven heated so you can get the cake in the oven before the light batter loses any volume.

2. Add 75g of the Dr. Oetker Extra Dark Chocolate Chunks to the pan and stir over a medium heat until melted. In a bowl, whisk the eggs and Dr. Oetker Vanilla Extract together, then add to the pan, stirring until smooth. Sift the flour, Dr. Oetker Baking Powder and Dr. Oetker Fine Dark Cocoa Powder into the pan, then fold together to make a smooth chocolatey batter. Transfer to the prepared tin and sprinkle with the remaining chocolate Dr. Oetker Extra Dark Chocolate Chunks.



Tip from Dr. Oetker

If you want to, you can take this one up a notch with 30g chopped pecan nuts for a nutty alternative, or a few drops of Dr. Oetker's Valencian Orange Extract and some orange zest on top for chocolate orange brownies. Top with Dr. Oetker White Chocolate Chips for a double chocolate treat.



Tip from Dr. Oetker

The right oven temperature can make or break your brownies so make sure it's fully pre-heated to the correct temperature before baking.

3. Bake for 25-30 mins (the brownies should still be slightly wobbly in the centre), then leave to cool in the tin for 15 mins, before transferring to a cooling rack. Once cool, cut into 9 squares to serve – the brownies will keep in an airtight container for up to three days.



Tip from Dr. Oetker

I know brownies look and smell SO GOOD when they've just come out of the oven, but give them time to cool – this is when the texture will be at its gooey best.



Tip from Dr. Oetker

Brownies also make a lovely dessert. I love serving them warm with a dollop of ice-cream. Delicious!