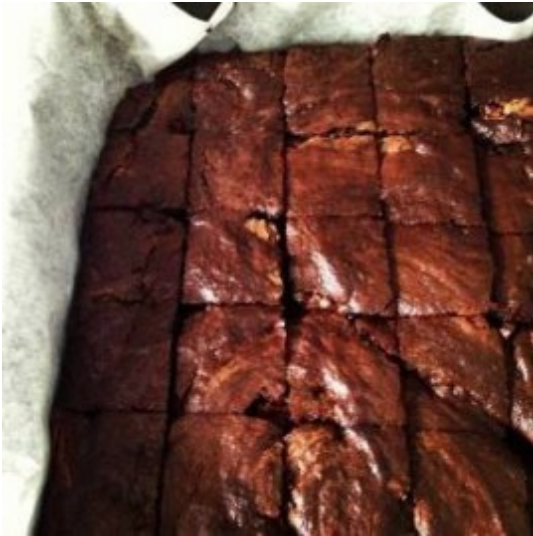


# Nigella's Everyday Brownies



## Ingredients

150g unsalted butter

300g light brown muscovado sugar

75g cocoa powder, sifted

150g plain flour

1 teaspoon bicarbonate of soda

pinch of salt

4 eggs

1 teaspoon vanilla extract

approx 150g milk chocolate, chopped into small chunks

icing sugar to dust (optional)

Preheat the oven to 190C.

Melt the butter over a gentle heat in a medium sized saucepan. When it's melted, add the sugar, stirring with a wooden spoon (still over a low heat) to help it blend with the melted butter.

Sift together the cocoa powder, flour, bicarb, salt and then stir into the pan; when mixed (this will be a very dry mixture, and not wholly blended at this stage), remove from the heat.

In a bowl or jug, whisk the eggs with the vanilla extract and then mix into the brownie mixture in the pan.

Stir in the chopped chocolate and quickly pour and scrape into a baking tin and bake for approximately 20-25 minutes.

It will look set, dark and dry on top, but when you feel the surface, you will sense it is still wobbly underneath and a cake tester will come out gooey. This is desirable.