

Nutella Brownies



Nutella – 3 ingredients chocolate brownies

1 cup Nutella

2 eggs

1cup flour

Optional – 1/4 cup chocolate chips or chopped walnuts

Preheat the oven to 180°C.

In a small bowl mix Nutella and eggs.

Add flour and whisk until blended.

Spoon batter into muffin pan and sprinkle with choc chips or nuts.

Bake 8 to 12 minutes or till the tops have settled and cracked around the edges.

Makes 12 regular muffins.

Sjokolade blokkies



Smelt 250G botter en voeg by 1 1/2 koppie suiker, 1/2 koppie kakao, 4 eiers en 2 teelepels vanielje en klits goed. Voeg nou by 1 1/2 koppie koekmeel en 1/2 teelepel sout en klits goed. Gooi in gesmeerde bak en bak vir 15 min by 180 Grade C of 20min as nog te sag in die middel. Haal uit oond en laat redelik afkoel voor die versiersel oorgesmeer word. Versiersel: Smelt 125G botter en 4 eetlepels melk saam (ek voeg nog paar lepels melk by aan einde as versiersel nie slap genoeg is). Klits 1/2 koppie kakao, 2 1/2 koppies versiersuiker en 1 teelepel vanielje by die botter mengsel en smeer op gebakte laag. Laat heel afkoel voor blokkies gesny word en in houers gebêre word. Ek laat dit sommer in yskas staan oornag en dan sny ek dit eers in blokkies.

chocolate Brownie



Ingredients :

1 cup butter, melted
3 cups white sugar
1 tablespoon vanilla extract
4 eggs
1 1/2 cups all-purpose flour
1 cup unsweetened cocoa powder
1 teaspoon salt
1 cup semisweet chocolate chips

Directions:

1-Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9×13 baking dish.

2-Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended.

3-Sift the flour, cocoa powder, and salt in a bowl. Gradually stir flour mixture into the egg mixture until blended. Stir in the chocolate morsels. Spread the batter evenly into the prepared baking dish.

4-Bake in preheated oven until an inserted toothpick comes out clean, 35 to 40 minutes. Remove, and cool pan on wire rack before cutting!

Peanut butter and chocolate brownie ice-cream bars



- 800g store-bought chocolate brownies
- $\frac{2}{3}$ cup (190g) smooth peanut butter
- 2 litres store-bought vanilla ice-cream
- $\frac{3}{4}$ cup (210g) smooth peanut butter, extra

Break the brownies into pieces and place in a food processor with the peanut butter. Process until just combined and the mixture resembles coarse breadcrumbs. Divide the mixture in half and press one half gently into the base of a lightly greased 20cm x 30cm slice tin lined with non-stick baking paper. Freeze the tin until ready to use. Reserve the remaining half of the brownie mixture. Scoop the ice-cream into the bowl of an electric mixer and beat on low speed for 1–2 minutes or until softened. Fold the extra peanut butter through until just combined. Transfer the ice-cream mixture into the prepared tin and smooth the top with a palette knife. Top with the reserved brownie mixture and press gently using your fingers to create an even surface. Freeze for 4–5 hours

or overnight until set. Cut into squares to serve. Makes 15.

Best Brownies!!



BY ANICA MARTIN

10 tablespoons unsalted butter

1 1/4 cups sugar

3/4 cup plus 2 tablespoons unsweetened cocoa powder

1/4 teaspoon salt

1/2 teaspoon pure vanilla extract

2 cold large eggs

1/2 cup all-purpose flour

2/3 cup walnut or pecan pieces (optional)

Position a rack in the lower third of the oven and preheat the oven to 325°F. Line the bottom and sides of an 8-inch square baking pan with parchment paper or foil, leaving an overhang on two opposite sides.

Combine the butter, sugar, cocoa, and salt in a medium heatproof bowl and set the bowl in a wide skillet of barely simmering water. Stir from time to time until the butter is melted and the mixture is smooth and hot enough that you want to remove your finger fairly quickly after dipping it in to test. Remove the bowl from the skillet and set aside briefly until the mixture is only warm, not hot.

Stir in the vanilla with a wooden spoon. Add the eggs one at a

time, stirring vigorously after each one. When the batter looks thick, shiny, and well blended, add the flour and stir until you cannot see it any longer, then beat vigorously for 40 strokes with the wooden spoon or a rubber spatula. Stir in the nuts, if using. Spread evenly in the lined pan.

Bake until a toothpick plunged into the center emerges slightly moist with batter, 20 to 25 minutes. Let cool completely on a rack.

Lift up the ends of the parchment or foil liner, and transfer the brownies to a cutting board. Cut into 16 or 25 squares.

GENIET!

Ultimate Turtle Brownies



Ingredients:

1 box of chocolate cake mix

1/3c. oil

2 eggs

1c. each of white chips, semi-sweet chips, milk chocolate chips and dark chocolate chips

1/2 c. margarine or butter

32 unwrapped Kraft caramels

1 (14oz.) can of sweetened condensed milk

Directions:

Preheat oven to 350 degrees. Grease a 9x13pan.

Combine cake mix, oil and eggs. Blend well and stir in all of the chips (mixture will be very thick).

Press half of the mixture into bottom of pan (it will press into a very thin layer). Bake for 10 minutes and then remove from oven.

While this is baking, in a medium saucepan, combine butter, caramels and condensed milk.

Cook over low/medium heat until melted and smooth (stir constantly!)

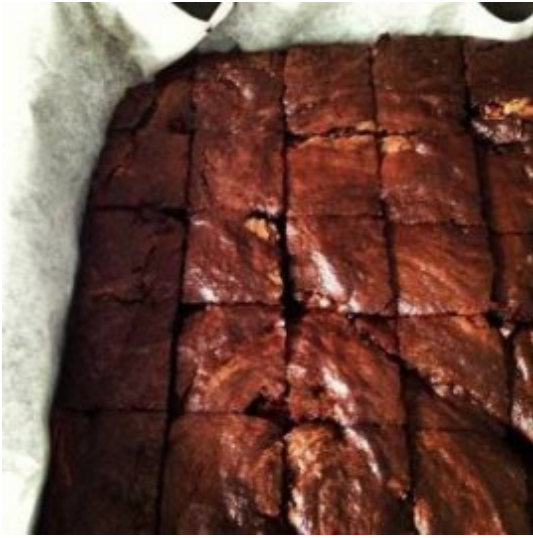
Spread caramel over partially baked cake mixture.

Top with remaining cake/chip mixture (it will not completely cover, but you can press the mixture flat with your fingers and lay it in small sections over the caramel.)

Bake an additional 25 to 30 minutes. Remove from oven and cool 20 minutes.

Run knife around edges. Cool completely before cutting. Makes about 20 bars.

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.

Karamel Brownies



- 1 kop botter
- 2 kop suiker
- 3 eiers
- 2 teelepel. vanielje

$\frac{1}{2}$ kop kakao
 $\frac{1}{2}$ tl sout
2 kop meel
1 kop melk
1 kop gekapte pekanneute (opsioneel)

Karamel:

32 cream caramels (daardie caramel toffies wat in die lang boksies is)

$\frac{1}{2}$ k. botter

1 blik kondensmelk.

Sjokolade bo-laag:

1 $\frac{1}{2}$ kop semi-soet sjokolade chips

12 teel botter

AANWYSINGS:

Verhit die oond tot 180 C

Room botter en suiker saam.

Klits eiers, kakao, vanielje en sout.

Voeg die meel en melk bietjies gewys by en klits elke keer goed

Eweredig versprei in gesmeerde pan.

Bak vir 15 minute of tot gaar in die middel en die koek net begin omweg te trek van die kante.

Laat koud word

Karamel:

Plaas karamels, botter en kondensmelk in 'n kastrol en verhit tot heeltemal gesmelt.

Roer dit voortdurend (ongeveer 6-8 minute) Moenie dat dit skroei of aanbrand nie

Gooi liggies oor brownies en smeer tot teen aan die kante

Sit hele pan in vrieskas terwyl jy die glans (10-15 min) maak.

Die karamel moet stol

Sjokolade bo-laag:

Smelt die botter en sjokolade saam in die mikrogolf vir 30

sekondes. Roer totdat dit heeltemal gesmelt en glad is.
Gooi oor verkoelde karamel en liggies versprei eweredig bo-oor
Verkoel tot bo-laag hard is en sny in skywe

caramel crunch brownie



- 100g dark chocolate, chopped
- 125g unsalted butter
- 1 cup (175g) brown sugar
- 2 eggs
- $\frac{2}{3}$ cup (100g) plain (all-purpose) flour, sifted
- 1 tablespoon cocoa

caramel crunch

- 2 cups (440g) caster (superfine) sugar
- $\frac{1}{2}$ cup (125ml) water
- $\frac{1}{2}$ cup (125ml) single (pouring) cream
- 50g unsalted butter
- 2 cups (70g) puffed rice cereal

chocolate ganache

- 300g dark chocolate, chopped
- $\frac{1}{2}$ cup (125ml) single (pouring) cream

Preheat oven to 180°C (350°F). Place the chocolate and butter in a small saucepan over low heat and stir until melted and smooth. Set aside. Place the sugar, eggs, flour and cocoa in a bowl with the chocolate mixture and mix until well combined. Pour into a lightly greased 20cm-square cake tin lined with non-stick baking paper and bake for 30–35 minutes or until set. Allow to cool in the tin. To make the caramel crunch, place the sugar and water in a small saucepan over low heat and stir, brushing any sugar crystals from the sides of the pan with a wet pastry brush. When the sugar is dissolved, increase heat to high, bring to the boil and cook (do not stir) for 8–10 minutes until golden and the mixture reaches 160°C (350°F) on a sugar thermometer. Add the cream and butter and stir until well combined. Stir through the rice cereal and pour the caramel mixture over the brownie, smoothing the top. Set aside for 30 minutes at room temperature or until almost set. To make the chocolate ganache, place the chocolate and cream in a saucepan over low heat and stir until melted and smooth. Pour over the caramel and allow to cool at room temperature for 3 hours or until set. Slice to serve. Serves 12.

+ This brownie is best eaten within 2 days. Do not refrigerate.