

Chocolate Fudge Brownies



Preparation time: 140 mins

Serves: 10 people

User Rating: ★★★★★

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Categories: Pantry and Fridge Staples, TikTok Recipes, Desserts, Entertaining, Kid Friendly

Indulge your taste buds with these irresistibly fudgy chocolate brownies!

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These decadent treats boast an ultra-rich texture and intense flavour that will satisfy even the most discerning chocolate lover. Created by The Great Australian Bake Off veteran, Hoda Alzubaidi, each brownie slice is gooey and moist from start to finish, held together by the ever-versatile egg. A smooth chocolate ganache tops it off, making this one of the fudgiest brownies you'll ever taste.





Ingredients

Brownie

- 250g dark chocolate
- 200g unsalted butter
- 150g white sugar
- 3 eggs
- 200g plain flour
- Pinch of salt

Ganache

- 250g milk chocolate
- 250ml heavy cream
- 50g unsalted butter
- Pinch of salt

Method

1. Melt the chocolate and butter in the microwave in 30-second intervals.
2. Once melted add the sugar and 3 whole eggs, whisking quickly to create a smooth, silky mixture. Add plain flour and a pinch of salt. Mix to combine.
3. Spread into a 20x20 baking tin. Bake at 160°C for 20 minutes. It will have a wobble in the middle once done. Place in the fridge to cool.

4. For the ganache, heat the milk until almost boiling, pour over chocolate and butter, and use an immersion blender to smooth it. Place on top of the chilled brownie and refrigerate for 2 hours.
5. Sprinkle with sea salt and enjoy!