

CHOCOLATE & PECAN BROWNIES

The ultimate chocolate brownies with that oh-so desirable gooey centre. Melt, whisk, mix and bake until your home smells like chocolate. We suggest preparing the day before to achieve the ultimate brownies

YOU WILL NEED

- 20 x 30cm baking tray
- Baking paper
- 5 eggs at room temperature
- 170g unsalted butter, cubed plus extra for buttering the baking tray

INGREDIENTS

BAG 1

- 200g dark chocolate (70% cocoa)
- 100g dark chocolate (50% cocoa)

BAG 2

- 200g sugar
- 120g brown sugar

BAG 3

- 130g plain flour
- 45g cocoa powder

BAG 4

- 80g pecans
- One sachet of Cornish flaked sea salt

METHOD

1. Preheat the oven to 170°. Butter a 20 x 30cm baking tray (with at least 3cm height) and line it with baking paper
2. Fill the saucepan with a little water and bring to the boil, then reduce to a simmer. Put the butter and chocolate (Bag 1) into a small, heatproof bowl (that will fit snugly on top of a small saucepan)
3. Place the bowl with the butter and chocolate over the saucepan, making sure the base doesn't touch the water, and stir carefully until melted. Set aside to cool slightly. The mixture should be warm, not hot
4. In a different mixing bowl, whisk the eggs and sugar (Bag 2) until the sugar has dissolved. Add the chocolate mixture and stir until well combined, then fold in the flour and cocoa powder (Bag 3), sprinkle in the salt (provided) and stir until you have a smooth, glossy batter
5. Pour the brownie mixture into the lined baking tray. Scatter the pecans (Bag 4) across the surface and bake for 20-25 minutes for extra fudgy brownies (like we serve at GAIL's). If you prefer your brownies a bit more set, bake for a further 5 minutes
6. When the brownies are ready, a small crack will have formed around the edges, the centre will still be a little wobbly and a very thin 'skin' will appear on the surface
7. A skewer pushed into the centre should come out with thick batter drips and will appear almost undercooked, which is an essential part of what makes these brownies so gooey
8. Leave the brownies to cool completely in the tin, then cover and refrigerate overnight before slicing and devouring (another essential stage for achieving fudgy brownies). This does demand serious willpower but it's worth the wait
9. This recipe makes very rich brownies so we recommend cutting them into 24 small squares

Search GAIL's Bakery on YouTube for our step-by-step video
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SERVING SUGGESTION