

Mrs Steimetz's Secret Sauce Chocolate Brownies

Ingredients:

- 200g dark chocolate
- 200g butter (softened)
- 3 medium eggs
- 250g caster sugar
- 110g plain flour

Shh (Secret sauce) optional

- 25g butter
- 100g brown sugar
- 200g cream
- 200g white chocolate

Equipment:

- Saucepan
- Large bowl
- Cake tin
- Spatula
- Mixer
- whisk

Method:

1. Get ready to cook -
 - put apron on
 - tie your hair back
 - wash your hands
 - get your ingredients out
 - get your equipment out
2. Preheat the oven to 160 deg (fan)/180 deg.
3. Break up the chocolate into pieces and place in your bowl.
4. Cut up the butter into pieces using the bridge grip and add to the bowl.
5. Place the bowl over a pan of boiling water (ask an adult for help). This is called a "bain marie".
6. Very carefully with an adult, stir the mixture over a low heat until it has melted and set aside to cool.
7. Using a mixer combine the eggs and sugar.
8. When the chocolate/butter mixture has cooled (very important - otherwise the eggs will scramble) add it to the eggs and sugar.
9. Lastly add your flour in and mix one last time.
10. Place your brownie mixture into a greased tin or a silicone mould and bake in the oven for 40-45 minutes. Please note that cooking time does vary

dependent on how you like them (I like mine very squishy as I can reheat them at a later date and they'll still be soft!) Et voila! The brownies are complete! However if you want something extra special continue to the next step...

11. Whilst the brownie is cooking it is time to make the secret sauce.
12. Take your saucepan and empty out the water placing it on a low heat
13. Add the butter and stir with a whisk.
14. Break up the white chocolate and put it in the pan.
15. Add the rest of the ingredients, stirring constantly over a low heat.
16. Drizzle the white chocolate caramel sauce over the top of the brownies and set in the fridge. For that extra special treat, add sprinkles to decorate and serve with fresh fruit!