

# Cream Egg Brownies



These gooey brownies are a perfect way to use your leftover

easter eggs!

## **Ingredients**

5 cream eggs

5 caramel eggs

300g salted butter

300g dark chocolate, 70 % cocoa

5 large eggs

300g golden caster sugar

150g plain flour

50g cocoa powder

1 tsp vanilla extract

$\frac{1}{2}$  tsp salt

## **Method**

– Preheat the oven to 180°C / 160°C with a fan.

– Unwrap the chocolate eggs, put them in a bowl, and in the freezer for an hour.

– Bring a large pan of water to a boil.

– In a large bowl, add the butter and chocolate. Place the bowl on top of the pan of boiling water.

– Reduce the heat to low. Melt the chocolate and butter for 8-10 minutes. Stirring regularly until you have a smooth mixture.

– Take the bowl off the pan and leave it to cool for 5 minutes.

– Meanwhile, in another large bowl, add the eggs and sugar, and whisk for 5 minutes until light and fluffy.

– Then, slowly add the chocolate and butter mixture, and continue to whisk.

– Add the flour, cocoa powder, vanilla extract, and salt. Gently fold this into the mixture with a spoon until it is

smooth.

- Grease and line a large baking tin. Spread the brownie mixture evenly across the tin.
- Place the frozen chocolate eggs randomly into the mixture.
- Place the tray in the oven for 25 – 30 minutes. If the middle of the brownie wobbles when shaken after 25 minutes, then leave it in the oven for 5 extra minutes but no more otherwise it will dry out.
- Once cooked, remove from the oven and allow to cool for at least an hour.

Time to enjoy!