

BAKE / FUNDRAISE / SAVE LIVES

HALLOWEEN MUMMIFIED BROWNIES

INGREDIENTS

- 185g unsalted butter
- 185g dark chocolate
- 85g plain flour
- 40g cocoa powder
- 50g milk chocolate
- 3 large eggs
- 275g golden caster sugar
- White chocolate buttons

INGREDIENTS

- White icing pen
- Black icing pen

INSTRUCTIONS

1. Preheat oven to 160 degrees celsius.
2. Chop butter into small pieces and place in medium-sized bowl. Break the dark chocolate into smaller pieces and add to bowl.
3. Place over a small saucepan of boiling water, making sure the bowl doesn't touch the water. Stir together until both have melted. Remove the bowl from the heat.
4. Sieve the plain flour and cocoa powder into a medium bowl.
5. Chop the milk chocolate into chunks.
6. Break the eggs into a large bowl and add the golden caster sugar and whisk with an electric mixer, until it is of a thick consistency and has increased in volume.
7. Add in the cooled melted chocolate mixture, and gently fold them together slowly.
8. Resift the cocoa and flour mixture into the bowl and gently fold in.
9. Add in the chocolate chunks to the mixture and stir them in.
10. Pour the mixture into a square brownie tin lined with baking parchment, making sure it reaches all corners and is levelled out.
11. Bake for 25 minutes or until the top is cracked but the middle just set. Leave to cool before removing from the tin. Divide into 12 brownies.
12. For the decoration, place a black dot of icing on each white chocolate button to create eyes. Place two eyes on each brownie. Alternatively, you can purchase sugar eyeballs from some shops. Using the white icing pen, draw zigzag lines across the brownies to create the wrapped mummified effect.

