



Desserts

Brownie

24 portions

Method

- Melt chocolate, butter in a pot, allow to cool then add sugar and eggs, beat together well and fold in flour. Can substitute for GF flour.
- Bake at 150c for 45mins, cool and cut then use as required

Ingredients

- 1.6kg chocolate buttons, dark
- 1kg butter, unsalted
- 6 cups caster sugar
- 61g large eggs
- 200g chopped walnuts 5mm
- 4 cups flour