



Chocolate Chunk and Raspberry Brownies

Recipe provided by Graham Manou, 2009 Ashes Cricket Squad.
HKSA Ambassador and Adult HeartKid



Ingredients

300g dark chocolate, chopped
150g butter, chopped
1 1/2 cups (315g) caster sugar
4 eggs, lightly whisked
1 1/4 cups (190g) plain flour

1/2 cup (125g) sour cream
180g white chocolate, chopped
100g milk chocolate, chopped
150g frozen raspberries
Cocoa powder, to dust

Method

1. Preheat oven to 160°C. Grease a square 23cm cake pan. Line the base and 2 sides of the pan with baking paper, allowing the paper to hang over the sides of the pan.
2. Place the chocolate and butter in a medium saucepan over low heat. Cook, stirring, for 5 minutes or until chocolate and butter melt and mixture is smooth. Remove from heat and set aside for 5 minutes to cool slightly.
3. Add the sugar to the chocolate mixture and stir to combine. Add the eggs and stir to combine. Add the flour and sour cream and stir until just combined. Add the white and milk chocolate and raspberries and gently fold through the brownie mixture. Pour into the prepared pan and bake for 1 hour or until cooked through. Remove from oven and set aside to cool to room temperature.
4. Dust with cocoa powder. Use a large, serrated knife to trim the edges. Cut into 3cm squares. Store brownies in an airtight container for up to 1 week.