

Helen Brown Capital Recipe

Helen will be on the Drivetime show every Thursday from 6pm in "Foodie Thursday".



Easter Chocolate Brownies with Mini Eggs



Ingredients

150g butter, plus extra for greasing
150g dark, plain chocolate
50g dark muscovado sugar
½ tsp vanilla extract
1 tsp cornflour

4 medium eggs
200g soft cream cheese
225g light muscovado sugar
75g plain white flour
90g mini eggs

Method

Preheat the oven to 180°C, gas mark 4. Grease and line a 20cm square tin and line with parchment paper.

Place the chocolate and butter in a heatproof bowl and set over a pan of gently simmering water. Stir gently very occasionally as it melts.

Meanwhile for the cheesecake filling, beat together the **dark** brown sugar, vanilla essence, cornflour and **1 egg** in a bowl. Stir in the soft cheese and carefully mix to combine. Set aside.

In a bowl beat the **3 eggs**. Stir in the chocolate mixture with the **light** brown sugar and the flour. Spoon **half** of this into the prepared tin, then drop in small spoonfuls of the cheesecake mixture. Spoon the remaining chocolate mixture over the top. Using a small skewer or chopstick lightly ripple the top then bake for 15 minutes. Scatter over the mini eggs as evenly as possible and return to the oven for 15-20 minutes until set but not **too** firm. It is nice to retain a slightly gooey centre. Set aside to cool and cut into 16 squares to serve.

Per serving

298 Kcal
30.3g carbs
4.1g protein
17.8g fat