



GOOEY CHOCOLATE BROWNIES

INGREDIENTS

200g nice dark chocolate, broken into small pieces

125g Country Range Unsalted Butter

250g light brown sugar

2 large eggs

125g Country Range Plain Flour

2 tbsp Country Range Cocoa Powder

Butterscotch Sauce:

50g Country Range Unsalted Butter

100g muscavado sugar

200g golden syrup

200ml double cream

1 lime, juice only

METHOD

1. Line a 20cm square tin with greaseproof paper and butter the paper. Melt half the chocolate and allow it to cool a little.
2. Beat the butter with the sugar til fluffy then beat in the eggs slowly. Add the flour and cocoa powder then the cooled melted chocolate.
3. Finally, stir in the remaining broken chocolate pieces and put into the greased tin.
4. Bake in the oven at 180°C or gas 4 for up to an hour or until firm to the touch. Once baked, leave in the tin until slightly cool then carefully cut into pieces and lift out.

5. For the butterscotch sauce, melt all the ingredients, apart from the double cream, in a pan and heat until the sugar has dissolved.
6. Add the double cream and continue to warm slightly. Remove from the heat and save till needed.
7. To serve, place a piece of brownie on a plate and dust with icing sugar (you could add a dollop of creme fraiche and raspberries) and smother with butterscotch sauce.