

heute gibt es...

Classic Brownies



Ingredients: (For a baking sheet 23 x 23 cm)

- 170g zerlassene Butter
- 250g dark chocolate
- 1/2 teaspoon ground vanilla
- 100g white sugar
- 125g brown sugar
- 3 eggs
- 60g flour
- 40g cocoa ungesüßter
- 1/2 tsp salt
- 1/4 TL Natron

Preparation:

1. Chop the chocolate and melt together butter, vanilla and both sugars in a water bath while stirring.
2. Cool the mixture and once it is no longer hot - Please note, otherwise the brownies are hard - the eggs and cook mix well.
3. Flour, cocoa, salt and baking soda mix and easily mix with the chocolate mass, until the color is uniform.
4. evenly distribute the batter into the greased baking pan and bake in preheated oven at 175 ° C (fan) for about 20 minutes (Gartest with chopsticks!) bake.
5. Allow to cool before slicing and enjoy the brilliant consistency inside!



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