



## Chocolate Fudge Brownies

These decadent fudge brownies will be a hit with your guests and this simple recipe promises perfection every time!

### Ingredients

165g butter  
200g grated dark chocolate  
3 whole eggs  
2 egg yolks  
165g sugar  
2 tsp vanilla extract  
2 tbsp plain flour  
1 tbsp cocoa power  
154g Oreo biscuits broken into quarters  
A pinch of salt  
Icing sugar for dusting



### Method

1. Preheat the oven to 180 °C (350 F) Gas 6 and grease a deep, square baking tin. Line the tin with paper, ensuring it overlaps the sides.
2. Melt the butter, then remove from the heat and add the grated chocolate. Leave it to stand for a few minutes until the chocolate is soft, and then mix together.
3. Whisk the whole eggs and egg yolks together with the vanilla extract until light and fluffy. Pour in the sugar around the sides of the egg mixture then whisk until the mixture is stiff. Add the chocolate in the same way and whisk.
4. Add the flour, cocoa power, salt and a third of the Oreos and stir until fully mixed. Pour the mixture into your baking tin, scatter the remaining Oreos over the top and press them down lightly.
5. Place the baking tin in the middle shelf and bake for 25 to 30 minutes until the middle of the brownie is soft and gooey.
6. Remove from the oven and cut into squares when cool, dust with icing sugar.