

# Valentino's

RISTORANTE  
ITALIANO

## **Cheeky Chocolate Brownies**

*Serves 12*

### **Ingredients**

170g plain chocolate  
115g butter  
225g soft brown sugar  
1tsp vanilla extract  
2 eggs  
170g plain flour  
100g chocolate chips

### **Method**

Preparation time: 20 mins | Cooking Time: 20 mins

Pre-heat the oven to 180 C/350 F/Gas 4 and grease a baking tin - 20 x 30 cm would be ideal.

Break the chocolate into pieces and place in a small heat-proof bowl to melt it in a bowl over a pan of simmering water. Cream the butter and sugar together in a large bowl. Stir in the melted chocolate and vanilla extract. Break the eggs into a bowl and beat with a fork. Add the eggs to the butter mixture and stir in. Add the flour and stir and then stir in the chocolate chips. Pour the mixture into the baking tin.

Bake in the oven for 20 to 25 minutes. Remove from the oven and turn out onto a cooling rack and leave to cool.

Cut into pieces, serve with vanilla ice cream and enjoy!

*valentinoswakefield.com*

*699 Leeds Road, Lofthouse Gate, Wakefield, WF3 3HJ  
Tel: 01924 210 310 Email: info@valentinoswakefield.com*