

# Chocolate raspberry brownie

## Ingredients

*Serves 6*

100g milk chocolate  
50g dark chocolate  
125g salted butter  
200g light brown soft sugar  
2 eggs  
70g plain flour  
25g cocoa powder  
100g fresh raspberries

## Equipment

Mixing bowl  
Mixing spoon  
Weighing scales  
Microwave  
20cm rectangle baking tray  
Baking paper

## Method

1. Melt together the chocolates, butter and sugar in a microwave and mix until smooth.
2. Add the first egg and mix well.
3. Add the second egg and mix well.
4. Add the plain flour, mix carefully and slowly using the 'figure of 8' folding technique.
5. Add the cocoa powder, fold using the 'figure of 8' again.
6. Coat the raspberries with a sprinkle of flour (to stop them from sinking) and distribute evenly.
7. Line a baking tray and spread the mixture evenly around the tray.
8. Bake at 180c for 25 minutes.
9. Let the brownie cool, enjoy on its own or for a special treat add some ice cream!