



## Raspberry Chocolate Brownies



The smell of fresh brownies just out of the oven has to be a favourite! This moist, gooey raspberry chocolate brownie will leave you wanting more and is a great food item to share amongst family and friends!



**Prep**  
15m



**Cook**  
30m



**Serves**  
8

### Ingredients

- 220g dark chocolate
- 120g milk chocolate
- 250g butter
- 400g brown sugar
- 4 eggs
- 1 tsp vanilla extract
- pinch of salt
- 140g plain flour
- 50g cocoa powder
- 220g fresh raspberries

### Method

**Preheat** the oven to 180°C.

**Line** a (26 x 30cm) baking tin with baking paper.

**Place** the dark and milk chocolate, butter and sugar into a saucepan on a medium heat.

**Stir** constantly until melted.

**Remove** from heat.

**Transfer** the mixture into a medium bowl.

**Add** the eggs one by one until combined.

**Combine** the vanilla extract and salt.

**Sieve** the flour and cocoa powder and stir.

**Fold** half of the raspberries (110g) into the chocolate mixture.

**Pour** the mixture into the baking tin.

**Scatter** the remaining raspberries over the top.

**Bake** for 30 minutes.

**Leave** to cool before cutting into squares.

Happy Baking!