

Terry's Chocolate Orange Brownies

Method

- Preheat your oven to 180C/160C Fan/gas 4.
- Place the butter cubes and Extra Special Ivory Coast Dark Chocolate pieces in a medium sized mixing bowl.
- Quarter fill a small saucepan with water and place the bowl over the water – the base of the bowl shouldn't touch the water. Put the pan over a low heat and leave until the butter and chocolate are melted, stirring occasionally. Remove the bowl from the pan and set aside to cool slightly.
- Cut the Milk Chocolate into small cubes and set aside.
- Meanwhile, in a separate mixing bowl, use an electric mixer to whisk three

large eggs and 250g of golden caster sugar until they have doubled in size and formed a light, fluffy mixture.

Fold the cooled chocolate and butter mixture and the orange extract into the eggs and sugar. Once combined, sift in the plain flour and cocoa powder.

Finally, add the zest of two oranges to the mixture and the milk chocolate chunks. Mix all the ingredients together with a rubber spatula tracing a figure of eight pattern. Be gentle, you don't want to knock the air out.

Line a 20cm square tin with a square of non-stick baking parchment.

Pour the mixture into the tin, spreading it out evenly.

Put in the oven and set a timer for

20 minutes. Once 20 minutes has passed, remove the brownies from the oven and place a Terry's Chocolate Orange mini on each brownie square. The mixture makes enough for 20 squares.

Return the brownies to the oven for five minutes, the top should have a paper-like texture and the mixture is starting to come away from the sides.

Ingredients

- 175g unsalted butter, cubed
- 175g Extra Special Ivory Coast Dark Chocolate (70% cocoa solids), broken into pieces
- 100g Milk Chocolate
- 3 large eggs
- 250g golden caster sugar
- 2 tsp Orange Extract
- 85g plain flour
- 40g cocoa powder
- Finely grated zest 2 oranges
- 125g bag Terry's Chocolate Orange minis (using 20 segments)



If the brownie still wobbles in the middle when the tray comes out of the oven, they are not quite cooked.

Leave the brownies in the tin until completely cooled, and then divide into 20 squares. The brownies will keep in an airtight container for up to two weeks, perfect to enjoy for the whole Christmas break.



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