



chocolate 'mini egg' brownies

Just the job for Easter, especially if you like Cadbury's Mini Eggs as much as I do!

makes 24 (or 48 small - medium brownies)

325g butter
125g cocoa powder
4 eggs
500g caster sugar
1 tsp vanilla extract
250g plain flour, sifted
300g frozen Cadbury's Mini Eggs
icing sugar and edible flowers, to serve (optional)

1. Preheat the oven to 180°C. Line a 30 x 23cm baking tin with foil, baking parchment. or foil-lined baking parchment.
2. Melt the butter in a large pan over a gentle heat and stir in the cocoa.
3. Whisk the eggs and sugar together, using a stand mixer or an electric hand-held whisk, until pale, thick and airy. Stir the egg mixture and vanilla extract into the cocoa mixture. Add the flour and stir until well combined. Stir in 100g of the frozen mini eggs.
4. Pour the mixture into the prepared tin and smooth the surface. Bake for 20 minutes, then remove from the oven and lightly press the remaining (200g) frozen mini eggs into the top of the brownies. Return to the oven to cook for a further 10 minutes.
5. Leave to cool in the tin, then remove from the tin and cut into squares. Dust with a little icing sugar before serving, if you like, and a scattering of edible flowers looks pretty too.