

# Get your Bake On: Creme & Mini Egg Loaded Brownie

I've been baking again.

I often like to bake when I am feeling a bit stressed out, and this week has been up there in the stressful stakes thanks to my middle one (yep, the one with the broken arm) continuing to ignore my pleas of not jumping about the furniture and the garden like a lunatic, potty training the toddler and listening to the husband tell me what new cars he is off to test drive this weekend (I have had to ignore how much he has told me they all cost. Sob).

I sought solace in my kitchen and set about making another easter treat fit for all the family this weekend called;

## **Creme & Mini Egg Loaded Brownie**



It's such a good brownie recipe and it's a really great way to use up a glut of easter eggs should you end up with copious amounts! On that subject, feel free to ignore my suggested amounts of mini eggs and creme eggs in this recipe and go mad, the more the merrier I say!

There are a lot of steps in this recipe, but don't let that put you off. You'll be able to knock up a batch of these in just over an hour (including cooling and cooling time) and it really is very simple to do. Trust me, even I managed to make

them.

I've eaten 3 chunks of this myself now so I can vouch for its deliciousness. I might have to have another one in a minute though just to make sure.

So, what are you waiting for? Hop to it!

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# LIFE IS KNUTTS

## GET YOUR BAKE ON

### CREME & MINI EGG LOADED BROWNIE

#### SERVING:

APPROX. 16 GENEROUS CHUNKS

#### TOTAL TIME:

1HR 15 MINS (INCL. COOLING)

#### INGREDIENTS:

\*185G UNSALTED BUTTER CUBED

\*185G BEST DARK CHOCOLATE

\*85G PLAIN FLOUR

\*40G COCOA POWDER

\*3 LARGE EGGS

\*275G GOLDEN CASTER SUGAR

\*5 CREME EGGS (CUT IN HALF)

\*30 MINI EGGS

\*50G ICING SUGAR

\*A SMALL AMOUNT OF WATER AND YELLOW COLOURING.

#### DIRECTIONS

\*Place cubed butter and chopped dark chocolate into a glass bowl.

\*Fill a small saucepan about a quarter full with hot water then sit the bowl on top so it rests on the rim of the pan, not touching the water.

\*Warm over a low heat until the butter and chocolate have melted, stirring occasionally.

\*Once melted and combined, remove the bowl from the pan. Leave the melted mixture to cool to room temperature.

\*While you wait for the chocolate mix to cool, position a shelf in the middle of your oven and set to fan 160C.

\*Grease and line a 20cm square or round tin (I used round) with baking parchment.

\*Tip the plain flour and cocoa powder into a sieve held over a medium bowl and tap it to remove lumps.

\*Break the eggs into a large bowl and tip in the golden caster sugar. Mix them on max speed until they look thick and creamy, like a milk shake. This can take 3-8 minutes so don't panic. You'll know it's ready when the mixture becomes really pale and almost double its original volume.

\*Pour the now cooled chocolate mixture over the eggy mousse and gently fold together with a rubber spatula. Continue going under and over in a figure of eight until the two mixtures are one and the colour is a mottled dark brown.

\*Hold the sieve over the bowl of eggy chocolate mixture and resift the cocoa and flour mixture to cover the top evenly.

Gently fold in this powder using the same figure of eight action as before, it will end up looking gungy and fudgy. Stop just before you feel you should, as you don't want to overdo this mixing.

\*Pour the batter into the tin and level. Finally, pop in the mini eggs until they're dotted throughout.

\*Bake for 25 minutes. If the brownie is too wobbly, bake for a while longer and check at 5 minute intervals until the top is shiny and the brownie is soft but not 'loose'.

\*Once the Brownie is cooked, remove it from the oven and leave it to cool completely in the tin.

\*Whilst the Brownie is cooling, make the icing drizzle. Just mix 50g of sifted icing sugar with some yellow colouring and a very small amount of water to make a thick paste, but that is runny enough to pass through a piping bag.

\*Once the Brownie is cool, remove from the tin and place on a board.

\*Drizzle the cake, moving side to side, with the yellow icing and then place the halved creme eggs on top of the Brownie in the centre.

\*Place the Brownie on a serving plate and cut into chunks of your desired size when you're ready serve to family and friends.



*Creme & Mini Egg  
Loaded Brownie*

A truly brilliant Brownie recipe, guaranteed to leave loved ones Eggstatic!

If it lasts that long, this Brownie will keep for 2 weeks in an airtight container and you can also freeze it, minus the Creme eggs on the top, for up to a month. If freezing, just leave to defrost, covered with foil, at room temperature overnight and it'll be good to go the next day.





