Rise Double Chocolate Brownies

32x21cm tray, makes 18 brownies

Ingredients:
250g Dark chocolate to melt
150g Dark chocolate chips
210g Room temperature unsalted butter
250g Caster sugar:
3 Eggs
150g Plain flour
1.5 tsp Vanilla Extract

Method:
1. Preheat the Oven to 190C.

2. Spray the baking tray with oil and line with grease proof paper. Cut a slit in the corners so that the paper fits neatly in the tray.

3. Put the dark chocolate to melt in a bowl set over a Bain-marie of simmering water. Stir every 10 minutes to help it melt evenly then remove and allow to cool a little.

4. Beat the butter and sugar in an electric mixer until light and fluffy. You will need to use a spatula to clean the sides of the mixing bowl and make sure the butter is mixed evenly.

5. Add the vanilla and then the eggs one at a time, beating for about 1 minute after each egg.

6. Sieve and mix in the flour (there's no need to over beat, just make sure it's well incorporated)

7. Mix in the melted chocolate (wipe the bottom of the bain-marie bowl to make sure that no water gets into the mix).

8. Mix in the dark chocolate chips.

9. Scrape the mixture into the prepared tray using a spatula.

10. Spread it evenly reaching the corners.

11. Bake for 22 minutes until just firm to the touch (the skewer test doesn't work as the centre is still a little molten).

12. Remove from the oven and leave to cool for a minimum of one hour before chopping.