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PREP: 55
COOK: 20
SERVES: 8-10

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Double Choc Billionaires Brownies

Double the chocolate, double the indulgence. With a dark chocolate ganache layer and Queen's Billionaire Choc Chip Mix incorporated throughout for an extra chocolatey crunch, these brownies are a chocolate lover's dream.

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Ingredients

Brownies

150g 70% Dark chocolate, finely chopped

100g Unsalted butter

200g Brown sugar

1 1/2 tsp Queen Natural Vanilla Extract

2 Large eggs, room temperature

75g plain flour

1/2 tsp salt

1 90g packet Queen Billionaires Sprinkles Mix

Chocolate Ganache

150g 70% Dark chocolate, finely chopped

1/2 cup Thickened cream

1 90g packet Queen Billionaires Sprinkles Mix

Method - Brownies

STEP 1

Preheat oven to 180°C fan-forced (200°C regular oven) and line a 20cm square baking pan with baking paper, ensuring the baking paper extends 5cm over the top of the baking pan so that you can lift the brownies out when ready to serve

STEP 2

In a large microwave safe bowl, combine 150g chopped dark chocolate with unsalted butter and microwave in short 30 second bursts, stirring between each until the mixture is smooth and combined

STEP 3

Mix together sugar and Vanilla Extract. Add eggs one at a time, mixing with a spoon between each addition until combined, then add the plain flour and salt and stir until smooth

STEP 4

Fold in 1 packet of Billionaires mix and pour mixture into the baking pan. Bake for 22-25 mins until an inserted toothpick comes out with a little brownie mixture on it (this means they are still fudgy in the middle) and set pan aside to cool on a
wire rack for 30 minutes.

Method - Chocolate Ganache

STEP 1

In a bowl, place the remaining 150g dark chocolate and heat the cream in the microwave in short 30 second bursts until bubbles are forming around the edges. Pour the cream over the chocolate and let sit for a few minutes before stirring until the chocolate is melted and well combined with the cream.

STEP 2

Pour the mixture over the top of the brownies in an even layer and sprinkle over the second packet of Billionaires Mix. Transfer to the fridge for 1-2 hours until the ganache layer has set.

STEP 3

When ready to serve, pull the brownies out of the pan using the baking paper overhang and cut into squares using a knife dipped in hot water and wiped dry after every cut. This will give you perfect clean edges.

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