



PREP: 15 min  
COOK: 40 min  
SERVES: 12

## Double Choc Vanilla Brownies

The white chocolate chunks in these double choc vanilla brownies caramelize while baking, which means you'll always be in search of just one more delicious bite.

### Ingredients

200g good quality dark cooking chocolate  
200g unsalted butter, chopped  
3 large eggs, lightly whisked  
3 tsp Queen Vanilla Bean Paste  
1 cup (150g) plain flour, sifted  
1/4 cup (30g) cocoa powder, sifted  
1 cup (220g) caster sugar  
250g white chocolate, coarsely chopped

### Method

#### STEP 1

Preheat oven to 170°C (fan forced). Line base and sides of a square 20cm cake pan with baking paper.

#### STEP 2

Place dark chocolate and butter in a microwave safe bowl. Microwave on medium power for 30 second intervals, stirring in between until chocolate is melted, approx. 2-3 minutes. Add eggs, sugar and Vanilla Bean Paste to chocolate mixture and whisk to combine.

#### STEP 3

In a separate bowl, combine flour and cocoa. Gradually stir in chocolate mixture with a whisk until just combined. Stir in the white chocolate pieces then pour batter into prepared pan and smooth the surface. Bake for 40 minutes or until crumbs cling to a skewer inserted into the centre of the brownie. Remove from oven and cool in pan before cutting into pieces.

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