

# Moreishly Good Malt Chocolate Brownies

**Horlicks is the perfect ingredient for chocolate brownies, just add a scoop into the mix and enjoy!**

## **Ingredients (makes approx. 9 brownies):**

- 200g dark chocolate (minimum 70% cocoa solids)
- 250g salted butter, chopped into 8 chunks
- ½ teaspoon vanilla extract
- 350g caster sugar
- ¼ teaspoon baking powder
- 25g cocoa powder
- 65g plain flour
- 4 tablespoons **Horlicks Traditional powder**
- 4 medium free-range eggs

You'll also need baking parchment and an oven tray around 24x30cm and 4cm deep.

## **Making the Brownies:**

- 1.** Preheat the oven to 180°C/350°F/ Gas Mark 4.
- 2.** Bring a pan of water to a simmer and place a Pyrex or metal bowl over it.
- 3.** Break in the chocolate, pop in the butter and stir occasionally until it's all melted together, then mix in the vanilla and take the bowl off the heat.
- 4.** Next, in a different bowl, sift together the sugar, baking powder, cocoa powder and the magic ingredient — **Horlicks**. Mix them up and add them to the melted chocolate, then give it all a good stir to create a heavy paste.
- 5.** Pop in the eggs and whisk until it's smooth and silky.
- 6.** Now, line your tray with the baking parchment and pour in the mixture, covering the base evenly.
- 7.** Place the tray in the hot oven and bake for 15-20 minutes until the top's slightly crispy.
- 8.** Leave to cool completely; this may take 4-5 hours. Then cut it into 9 tasty portions and, if you're feeling extra-fancy, pop a strawberry on top and dust with icing sugar.



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