

Chocolate Cinnamon Brownies

Apart from my husband, we are a family of chocoholics! I developed this particular recipe because my children also love cinnamon flavoured foods. These are great for a picnic as everyone gets their chocolate hit, without the chocolate melting in the sun.

Ingredients

- 185 g butter
- 185 g 75% or more dark chocolate, broken into pieces
- 85 g Plain flour
- 40 g Cocoa powder
- 50 g White chocolate, chopped into small chunks
- 50 g Milk chocolate, chopped into small chunks
- 3 Large eggs
- 275 g Caster sugar
- 1 ½ teaspoons cinnamon

Method

- Preheat your oven to 160 degrees centigrade, gas mark 4.
- Line a 20 cm square shallow tin with baking parchment.
- Put the butter and dark chocolate into a bowl and either melt over a pan of simmering water or in the microwave, leave to cool a little.
- Sieve the flour, cocoa powder and cinnamon into a bowl.
- Whisk the eggs and sugar together until really thick and creamy, you'll know when it's ready when a trail stays on the surface for a few seconds.
- Gently fold in the chocolate mixture, followed by the flour and lastly the chopped chocolate.
- Tip into the tin and bake for 35-45 minutes, when ready the top will be slightly cracked and the mixture set when you shake the tin.

