



SPRING BROWNIES

Get ready for easter with these yummy and very indulgent
chocolate treats



45 minutes

INGREDIANTS

- 185g unsalted butter , cut into small chunks, plus extra for greasing
- 185g best dark chocolate , broken into pieces
- 3 large eggs
- 275g golden caster sugar
- 85g plain flour
- 40g cocoa powder
- 5 fondant filled eggs
- 150g mini eggs (we used a mixture of Cadbury's and Smarties mini eggs)



EQUIPMENT

- Grease proof Paper
- Electric or Hand whisk
- 2 large bowls
- Microwave/ Hob
- 20 cm Square Baking Tin

**This activity goes towards
badge requirements for;**

SCOUTS EXPLORERS



**Parent Supervision may be required
Please be careful when using the stove**



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TASK INSTRUCTIONS

Put the butter and the chocolate in a medium-sized heatproof bowl and set over a pan of simmering water, stirring occasionally until melted. Alternatively, cover the bowl loosely with cling film and microwave at 30 sec intervals until melted. Leave the melted chocolate mixture to cool to room temperature.

Heat oven to 180C/160C fan/gas 4. Grease a 20cm square tin with butter and line with 2 long strips of folded baking paper or foil.

Break the eggs into a large bowl and tip in the caster sugar. Whisk the eggs and sugar until they look thick and creamy and have doubled in size.

Pour the cooled chocolate mixture over the egg mixture, then gently fold together. Sieve the flour and cocoa into the wet ingredients then continue to fold the mixture gently with a spatula just until everything is fully combined, try not to over-mix.

Pour the mixture into the prepared tin and carefully level the mixture with the spatula. Put in the middle of the oven and bake for 20 minutes.

Meanwhile, cut the fondant filled eggs in half and set aside then place the mini eggs into a pestle and mortar. Crush a few of the mini eggs but leave some whole. After 20 mins take the brownie out of the oven and press in the fondant eggs, cut side up. Scatter over half of the mini eggs too then put it back in the oven for a further 5 mins.

Once baked, top with the remaining mini eggs, leave to cool completely then place in the fridge for about 1hr to firm up. Lift it out of the tin using the strips of baking paper and cut into squares to serve. Decorate with little Easter chicks if you like.