



One Pot Brownie

(Renamed from *The Cook's Companion* by Stephanie Alexander)

Amanda Blair (Australia)

INGREDIENTS

180g unsalted butter
¾ cup cocoa
1½ cups castor sugar
dash of vanilla essence
¾ teaspoon baking powder, sifted
¾ cup plain flour, sifted
Pinch of salt
120g dark chocolate, chopped
4 eggs, beaten

METHOD

In a pot, melt butter. Add cocoa and mix with a wooden spoon. Add sugar and then eggs, sifted flour and all remaining ingredients. When well combined, spread into a slice tin lined with baking paper. Bake at 180°C for about 20-25 minutes (Amanda says her trick is to slightly undercook the brownies to create a fudge-like, moist texture).

Judge its readiness by its appearance – the edges will just slightly start to crack. Add chopped pistachios as an option.