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chocolate brownies with sea salt

Adding a little Cornish Sea Salt (<http://www.cornishseasalt.co.uk/>) to chocolate brownies really enhances the flavour and cuts through the sweetness. This recipe makes the brownies lovely and moist, not to mention moreish!



- 200g dark chocolate
- 200g butter
- 400g white sugar
- 4 eggs
- 125g flour
- 1 tsp baking powder
- 1 1/2 tsp Cornish Sea Salt™
- 130g mixed nuts, grated

First, pre-heat the oven to gas mark 4/180 degrees, and melt the dark chocolate in a bowl over a pan of simmering water.

Meanwhile, whisk the butter until pale and fluffy then add the sugar and whisk again. Next, add one egg at a time and whisk in between.

Pour in the chocolate, add 1 tsp of sea salt and whisk for 30 seconds. Then sieve the flour and baking powder and fold into the mixture with the nuts.

Pour the mixture into a lined baking tin (20cm x 20cm) and sprinkle 1/2 tsp teaspoon of Cornish Sea Salt™ over the top, then pop into the oven to bake for 60 minutes (covering with foil after 30 minutes.)

Leave the brownies to cool and cut into squares. Crown with a dollop of Rodda's Clotted Cream and enjoy!

Time: *preparation, 10 minutes | cooking, 60 minutes*

Makes: *16 medium brownies*

<https://www.roddas.co.uk/recipes/recipe/chocolate-brownies-with-sea-salt/>

A.E. Rodda & Son

The Creamery, Scorrier, Redruth, Cornwall, TR16 5BU

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