

# Guylian Brownies



These rich brownies, made with melted Guylian Seashell chocolates and topped with additional seashells as a finishing touch, are an easy yet indulgent treat to prepare in just 20 minutes!

*Recipe supplied by Guylian.*

## **Ingredients**

Batter

120g Butter

175g Dark Chocolate

55g Granulated Sugar

55g Dark Muscovado Sugar

8 8 Seashell Original Chocolates in the batter

4 Eggs (Large & Freerange)

60g Plain Hour

1/2 Teaspoon Baking Soda

1/4 Teaspoon Salt

12 Seashell Original chocolates (to decorate)

15g White Chocolate (to decorate)

15g Milk Chocolate (to decorate)

## **Method:**

1. Preheat oven to 180°C/160°C fan/Gas 4 and line 20x20cm (an 8 x 8-inch) baking tin with butter and parchment paper.
2. Weigh out the sugar and break down any lumps in the muscovado sugar using your fingers.
3. Melt the butter and chocolate together in a bain-marie or in the microwave.
4. Stir in the sugars.
5. Add the eggs and beat to just combine using a handheld balloon whisk.
6. Sieve the flour, baking soda and salt into the batter and mix until just combined and no streaks of dry ingredients remain.
7. Chop the chocolate seashells into small pieces and add them to the batter.
8. Pour into the tin and bake for 20 minutes. Poke a toothpick into the centre of the brownie — if raw batter is evident on the stick, continue to bake for another 2-3 minutes, but if there are moist crumbs on the stick, it is fully baked.
9. Take the tin out of the oven when baked and let the brownie cool completely in the tin.
10. For the finishing touch
11. Melt the white and milk chocolate and drizzle over the brownie.
12. Quickly top with the Guylian Seashells.
13. Cut into 12 pieces and leave to set.