

More than 1 hour

Makes 9

Share

Share on facebook

Share on twitter

Share on pinterest

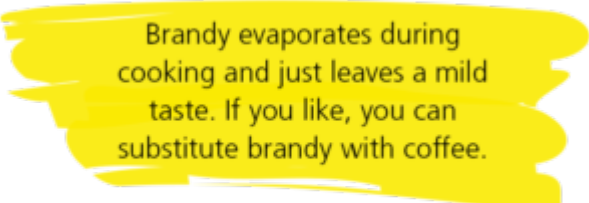
Share on whatsapp

Share on email

Ingredients:

- 1 cup (250g) butter, cubed
- 2 slabs (100g each) dark chocolate
- 1 $\frac{2}{3}$ cups (333g) castor sugar
- 3 eggs
- 1 $\frac{1}{4}$ cups (190g) flour
- $\frac{1}{3}$ cup (40g) cocoa powder
- Pinch salt
- $\frac{3}{5}$ cup (150ml) Coke
- $\frac{2}{5}$ cup (100ml) brandy
- $\frac{1}{2}$ tub (1L) vanilla ice cream, for serving

Method



Brandy evaporates during cooking and just leaves a mild taste. If you like, you can substitute brandy with coffee.

1. Preheat oven to 180°C.
2. Melt butter, chocolate and castor sugar together until smooth.
3. Whisk in eggs one at a time, combining well before the next addition.
4. Sift in flour and cocoa, and add salt.
5. Combine Coke and brandy and stir into batter.
6. Pour into a 23x18cm lined ovenproof dish.

7. Bake for 30-35 minutes, being careful not to overbake. Cool completely.
8. Cut 9 squares from brownie base – a bread knife works best.
9. Slice each square across the middle in two to create a sandwich.
10. Unmould ice cream from the container and cut into squares the same size as the brownie blocks. (Alternatively, simply use an ice-cream scoop.)
11. Sandwich ice cream between brownie slices.
12. Serve immediately.

[Browse more dessert recipes here.](#)