

Less than 45 minutes

Makes about 20

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Ingredients:

- 3½ slabs (350g) dark chocolate
- ½ cup (125g) butter
- 3 eggs
- 1 cup (200g) castor sugar
- 1 cup (150g) self-raising flour, sifted
- ⅓ cup (40g) cocoa powder, sifted
- ½ tsp (3ml) salt
- 1 box (80g) chocolate chips (optional)

Method:

1. Melt chocolate and butter over a double boiler until smooth. Allow to cool.
2. Cream eggs and sugar together for 5 minutes or until pale and fluffy.
3. Fold through melted chocolate.
4. Combine flour, cocoa and salt.
5. Fold chocolate mixture into dry ingredients and mix well.
6. Place mixture in the freezer for 15 minutes or until firm.
7. Scoop out golf-ball-sized rounds of batter using an ice-cream scoop.
8. Place 5cm apart on 3-4 lined baking trays (they spread as they bake).
9. Bake at 180°C for 10-12 minutes.
10. Remove and cool on the trays until firm.
11. Serve with ice cream or store in an airtight container.

Complete your date night with this drink, starter and main:



Vanilla and granadilla rum cocktails



Cheat's roasted garlic-hummus bruschetta





Creamiest wild mushroom risotto