

Less than 45 minutes

Makes 9-12

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Ingredients:

Brownies:

- 3 slabs (100g each) dark chocolate
- $\frac{3}{4}$ cup (180g) soft butter
- 1 cup (200g) white or light brown sugar
- 2 eggs, whisked
- 1 tsp (5ml) vanilla essence
- $\frac{3}{4}$ cup (115g) flour
- $\frac{1}{4}$ cup (30g) cocoa

Topping:

- 4 egg whites
- 1 cup (200g) white sugar
- Pinch cream of tartar
- Pinch salt
- 1 tsp (5ml) vanilla essence

Method

1. Preheat oven to 180°C.
2. Melt 2 slabs of the chocolate and set aside to cool.
3. Cream butter and sugar together until light and fluffy.
4. Stir in eggs and vanilla, then add flour and cocoa and mix minimally.
5. Chop remaining chocolate into chunks and fold into batter, along with the cooled melted chocolate.
6. Pour batter into a greased and lined square oven tray.
7. Bake for about 20 minutes.
8. Remove and set aside to cool in baking tin.
9. For topping, place a heatproof bowl over a pot of simmering water to create a double

boiler.

10. Add egg whites, sugar, cream of tartar and salt.
11. Whisk mixture constantly until liquid has warmed through and sugar is dissolved.
12. Transfer to a stand mixer (or use a handheld mixer), add vanilla essence and whisk on high speed until stiff and glossy (about 3-5 minutes).
13. Slice brownies and top generously with marshmallow frosting.
14. Use a kitchen blowtorch to toast topping as desired.