#### Less than 45 minutes

Makes 9-12

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## Ingredients:

# Brownies:

- 3 slabs (100g each) dark chocolate
- 3/4 cup (180g) soft butter
- 1 cup (200g) white or light brown sugar
- 2 eggs, whisked
- 1 tsp (5ml) vanilla essence
- 3/4 cup (115g) flour
- ½ 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.