

1 hour (plus cooling time)

Makes 9

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Ingredients

- 4 eggs
- 1 cup (220g) castor sugar
- 3 Tbsp (45 ml) espresso coffee
- $\frac{4}{5}$ cup (200g) butter
- 250g dark chocolate, roughly chopped
- $\frac{2}{3}$ cup (100g) flour
- 2 Tbsp (30ml) cocoa powder
- 2 tsp (10ml) ground cumin
- Pinch fine salt

Method

1. Preheat oven to 160°C.
2. Cream eggs and sugar together with an electric beater for about 8 minutes, or until pale, fluffy and tripled in size.
3. Stir in coffee.
4. Melt butter and chocolate together in the microwave. (Heat for 45 seconds, then whisk. Repeat until melted, careful not to overheat.)
5. Combine flour, cocoa powder, cumin and salt.
6. Pour wet mixture into dry, then pour into a 20-23cm square lined baking tin.
7. Bake for about 30 minutes, or until a crackle top forms. Brownies should still be gooey in the centre.
8. Remove and cool completely.
9. Slice and serve as is, or with icing (see cook's note). If choosing to serve these hot, add a scoop of ice cream and omit the icing.

COOK'S NOTE

For a quick icing, whisk together 1 cup butter and 2 cups icing sugar. Stir in 1 slab (100g) melted milk chocolate.

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