

Less than 1 hour

(+ chilling time)

Serves 6

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Ingredients:

Pastry:

- 1 $\frac{2}{3}$ cups (250g) flour
- 2 Tbsp (30ml) castor sugar
- $\frac{1}{2}$ tsp (3ml) baking powder
- $\frac{2}{3}$ cup (180ml) cold butter, cubed
- 1 tsp (5ml) vanilla essence
- $\frac{1}{4}$ - $\frac{1}{3}$ cup (60-80ml) cold water

Filling:

- $\frac{1}{2}$ cup (125ml) butter
- 2 slabs (100g each) dark chocolate, roughly chopped
- 1 cup (250g) sugar
- $\frac{1}{4}$ cup (25g) cocoa powder
- $\frac{1}{3}$ cup (80ml) milk
- 2 extra-large eggs
- 1 tsp (5ml) vanilla essence
- $\frac{1}{2}$ cup (75g) flour
- 100g dark chocolate, melted and cooled slightly, for icing

Method:

1. Preheat oven to 160°C. Grease a 23cm springform quiche pan.
2. Blitz pastry ingredients, except water, in a food processor until it resembles breadcrumbs.
3. Add water a little at a time until mixture forms a ball of pastry.
4. Wrap pastry in clingfilm and refrigerate for 30 minutes.

5. Roll pastry out to 5mm thick and line quiche pan with it, pressing onto the base and sides.
6. Blind-bake for 10-15 minutes, then remove from oven.
7. Increase oven temperature to 180°C.
8. Melt butter and half the chocolate together in a glass bowl over a pot of simmering water.
9. Transfer to a mixing bowl and add sugar, cocoa powder, milk, eggs and vanilla. Beat well.
10. Whisk in flour and remaining chocolate chunks.
11. Spoon brownie batter into parbaked tart base.
12. Bake for 30-40 minutes until browned but still slightly squidgy in the middle.
13. Remove from oven and allow to cool.
14. Ice with melted chocolate, allow to set, then slice and serve.

COOK'S NOTE: For an even yummiier 'townie', add 1-2 Tbsp (15-30ml) cocoa and a pinch of cinnamon to the pastry mix. For a citrus-chocolate 'townie', add zest of 1 orange to the brownie mixture.

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