

More than 1 hour

Makes 20

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Ingredients:

- 1³/₅ cups (400g) butter
- 400g white chocolate, chopped
- 1 tsp (5ml) vanilla extract
- ½ tsp (3ml) fine salt
- 2½ cups (500g) brown sugar
- 8 eggs
- 3 cups (450g) cake flour
- 1 punnet (100g) fresh raspberries + extra for serving

Method

1. Preheat oven to 160°C.
2. Cream butter and sugar together until fluffy.
3. Melt 300g chocolate and butter together until smooth.
4. Add vanilla and sugar, stir to combine and cool slightly.
5. Whisk in eggs one by one until well combined.
6. Fold through flour and mix until smooth.
7. Fold through berries and leftover chocolate.
8. Pour into a 20cm brownie tray and bake for 30-25 minutes, until crisp on top but slightly gooey in centre.
9. Cool completely in tray.
10. Slice and serve.

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