



A LONG ESTABLISHED FAMILY FIRM

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Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

Chocolate Brownies with a Toffee Centre by David Pengelly

Ingredients

Brownies

340g (12 oz.) Dark chocolate
225g (8 oz.) Butter
225g (8 oz.) Caster sugar
4 Eggs
85g (3 oz.) Self-raising flour

Toffee filling

115g (4 oz.) Butter
115g (4 oz.) Soft brown sugar
300ml Double cream

Equipment

- Small / Half-size hard-anodised AGA traybake tin (or small roasting tin) (30cm x 20cm) lined with bake-o-glide (or non-stick baking parchment)
- Piping bag

Method

- Melt the chocolate and butter in a bowl on the back of the AGA top plate (or very right-hand edge [not fully on the cast-iron] of the Everhot's simmer plate).
- Make the toffee by placing the butter, soft brown sugar and double cream in a saucepan and stir to the boil, keep stirring over the heat until a thick toffee sauce is formed, cool and place into a piping bag.
- Place the eggs and sugar into a mixing bowl and blend together.
- Pour in the chocolate and melted butter and stir well.
- Add the flour and beat well.
- Pour half into the prepared tin, pipe over the toffee filling then pour over the remaining mixture.

AGA (2 oven): put the grid shelf on the floor of the roasting oven with the cold shelf on runner 2 and bake for approximately 25-30 minutes until a light crust has formed.

AGA (3 and 4 oven): put your tray on the grid shelf on the floor of the baking oven and bake for approximately 25-30 minutes until a light crust has formed.

Everhot: bake in the middle of the oven set to 180°C for about 30 minutes until a light crust has formed.