

Pour the cooled chocolate mixture over the eggy mousse, then gently fold together with a rubber spatula.	
185g unsalted butter 185g best dark chocolate 85g plain flour 40g cocoa powder 50g white chocolate 50g milk chocolate 3 large eggs 275g golden caster sugar	
Finally, stir in the white and milk chocolate chunks until they're dotted throughout and pour the mixture into the prepared tin.	
Best ever chocolate brownies recipe	1
After you've put the oven on, use a shallow 20cm square tin and cut out a square of non-stick baking parchment to line the base.	
First cut 185g unsalted butter into small cubes and tip into a medium bowl. Break 185g dark chocolate into small pieces and drop into the bowl.	
While you wait for the chocolate to cool, position a shelf in the middle of your oven and turn the oven on to 180C/160C fan/gas 4.	
Now that your tin is ready, tip 85g plain flour and 40g cocoa powder into a sieve held over a medium bowl. Tap and shake the sieve so they run through together and you get rid of any lumps. Then chop 50g white chocolate and 50g milk chocolate into chunks on a board.	
Gently fold the flour and cocoa mixture into the egg mixture. Stop just before you feel you should, as you don't want to overdo this mixing.	
Secondly, fill a small saucepan about a quarter full with hot water, then sit the bowl on top so it rests on the rim of the pan, not touching the water. Put over a low heat until the butter and chocolate have melted, stirring occasionally to mix them.	
Method	
Put in the oven and set your timer for 25 mins. Leave it to cool completely in the tin.	
A foolproof brownie recipe for a squidgy chocolate bake. Watch our recipe video to help you get a perfect traybake every time.	
Then remove the bowl from the pan. Leave the melted mixture to cool to room temperature.	
Your dry ingredients and your melted chocolate are now ready, so it's time to do the eggs. Break 3 large eggs into a large bowl and tip in 275g golden caster sugar. With an electric mixer on maximum speed, whisk the eggs and sugar. They will look thick and creamy, like a milk shake. This can take 3-8 minutes, depending on how powerful your mixer is.	
Ingredients	
All you have to do now is cut it up, eat it and enjoy!	