



Goopy Brownies



Ingredients

For brownie:

- Butter 250 gm
- Dark chocolate 250 gm
- Refined flour (maida) 1 cup
- Eggs 3
- Cocoa powder 80 gm
- Castor sugar 1 bowl
- Baking powder 1 tsp
- Butter paper

For glazing:

- Fortune Rice Bran Health Oil 1 tbsp
- Dark chocolate 250 gm

Steps

- Pre-heat the oven at 180 degree C.



- Place a bowl over a boiling pot of water. Add butter and dark chocolate to it.
- Keep stirring till the chocolate melts. Remove from heat.
- Now add in sugar and whisk till it has melted.
- Then the eggs, one by one. Whisk well after adding each egg for the crusty top.
- **Technique in focus #1:** Use less refined flour for gooey brownies.
- Stir in refined flour, cocoa powder, and baking powder; whisk well.
- **Technique in focus #2:** Soak butter paper in water for moist brownies.
- Line the baking tray with butter paper and pour in the batter.
- **Technique in focus #3:** Do not over bake the brownies for gooeyness.
- Bake for 30–35 mins.
- Once cooled, remove and cut into neat pieces.
- Prepare chocolate syrup for glazing by adding Fortune Rice Bran Health Oil and dark chocolate into a bowl placed over a boiling pot of water.
- Once melted, glaze the gooey brownies and serve with an ice cream of your choice.