

# Mark's Favourite Fudgy Brownies

Recipe from Mark, friend of the Pinnacle Foundation

## INGREDIENTS:

240g unsalted, melted butter  
2 tablespoons vegetable oil  
1 1/4 cups white sugar  
1 cup packed light brown sugar  
4 large eggs at room temperature  
1 tablespoon vanilla extract  
3/4 teaspoon salt  
1 cup all purpose flour  
1 cup unsweetened cocoa powder  
200g rough chopped chocolate chunks or large chocolate chips

### Mark's note

"These are just amazing when they're fresh out of the oven, but you can make them the day before your picnic and they'll still be a crowd favourite."

## METHOD:

### Step 1

Preheat oven to 175C and lightly grease your favourite brownie baking pan with cooking oil spray. Line with baking paper and set aside.

### Step 2

Combine melted butter, oil and sugars together and whisk well. Add the eggs and vanilla and beat until the colour turns lighter; this takes approximately a minute.

### Step 3

Sift the flour, cocoa powder and salt, then gently fold the dry ingredients into the wet ingredients. Do not overbeat or the texture of your brownies will be ruined. Fold through about 3/4 of the chocolate pieces.

### Step 4

Pour batter your brownie pan, smoothing the top out evenly, and pop the remaining chocolate bits on top. Bake for about 30 minutes for fudgy brownies, or until the centre is just set to the touch. You may need longer (up to 45 minutes) if you like your brownies firmer, but this timing will depend on the brownie pan you've used.

The brownies will continue to cook after you've taken them out of the oven, so if you're testing them with a toothpick, it should come out dirty for fudgy brownies.

After 15-20 minutes, carefully remove from the pan and allow to cool to room temperature (if you can wait that long!).

Cut into individual brownies and enjoy!



PICNIC FOR  
P/NNACLE  
REUNITE