

Lorraine Pascale's Cookies & Cream Chocolate Brownies

Ingredients

- 165g unsalted butter
- 200g dark chocolate
- 3 eggs
- 2 egg yolks
- 1 tsp vanilla bean paste (or vanilla extract)
- 165g light brown sugar
- 2 tbsp plain flour
- 1 tbsp cocoa
- pinch of salt
- 154g chocolate cream biscuits (this worked out to be 10 Delta Creams) - optional

Instructions

1. Preheat the oven to 160°C (fan, 180°C convention) and prepare your favourite brownie baking receptacle. You'll need one about 20cm x 20cm.
2. Melt the butter and chocolate together in short bursts in the microwave.
3. In a stand mixer, whisk the eggs, egg yolks and vanilla together until light and frothy. Still whisking, slowly add the the sugar. Note that sometimes light brown sugar goes a little hard and clumpy in the jar/bag - if yours has done this, then make sure you sieve it/break up the lumps before beating into the eggs!
4. Once the sugar is well combined, slowly add the chocolate and butter mix, beating all the time.
5. Finally beat in the flour, cocoa and salt.
6. The mixture will be very light and mousse like.
7. If using the biscuits, roughly chop them into quarters and gently stir about a third of them into the brownie mixture.
8. Tip the mixture into your prepared pan and smooth out. Scatter the remaining biscuit pieces over the top and lightly press into the mixture.
9. Bake in the preheated oven for about 30 minutes. The top of the brownies will be set and start to crack and the centre should be cooked through but still moist - a few crumbs will cling to a toothpick.
10. Allow to cool and then cut and serve.

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