

## **Blueberry & Dark Chocolate Brownies**

These irresistible brownies are the perfect balance of fudgy dark chocolate and tart fresh bursts of blueberries

They can be stored in an airtight container for up to 4 days, making them ideal for lunch boxes or Easter picnics

### **Ingredients**

500g salted butter, room temperature

800g dark chocolate (70%), chopped

30g caramel chocolate, melted

12 free-range eggs, beaten

1kg light brown sugar

400g cake flour

80g cocoa powder

400g blueberries

### **Method**

Preheat the oven to 160°C

Melt the butter in a saucepan until nutty and slightly browned. Turn off the heat and transfer to a bowl. Add the chocolate and whisk until melted and smooth

In a stand mixer fitted with the paddle attachment, beat the eggs and sugar until light and fluffy. Sift together the flour and cocoa powder and then fold them gently into the egg mixture

With the mixture running, slowly add the chocolate-butter mixture, followed by the blueberries

Pour the brownie mix into a Le Creuset 33cm Rectangular Cake Tin

Spoon the caramel all over the surface and, using the back of a spoon or skewer, pull the chocolate back and forth through the batter to create a marble-like effect

Bake for 1 hour and 10 minutes, until it is firm to the touch and there are slight cracks on the edges

Remove from the oven and allow to cool on a cooling rack until completely cool.  
Cut into squares and serve with extra blueberries