French Cuisine

MADE SIMPLE

Triple Chocolate Brownies

Brownies au triple chocolat

✖ 8 people   🥣 15 mins prep time   🕐 40 mins total time   🏋 Easy

INGREDIENTS

Part 1

- ¼ plus 1/8 cup (170 g) unsalted **butter**
- 1 cup (200 g) **dark baking chocolate**

Part 2

- ¾ cup (150 g) **sugar**
- 3 **eggs**
- optional: 1 tsp vanilla

Part 3

- 2 tbsp **cacao powder** (without sugar)
- ¾ cup (100 g) **flour** of your choice
- ½ cup (80 g) **white baking chocolate** chopped
- ¼ cup (40 g) chopped **baking milk chocolate**
- optional: small handful of crushed walnut
- topping: a few white and milk chocolate chunks

DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).

2. Melt the ingredients of Part 1 together in a microwave or a "bain marie"/double broiler (see my YouTube video on how to do a bain marie). Be sure the ingredients are completely homogenized together.

3. In a separate bowl, whisk the ingredients of Part 2 together until it achieves a foamy consistency.

4. Add the melted chocolate to the bowl and mix with a spatula.

5. Add the ingredients of Part 3 to the bowl and mix.

6. Pour the mix into a buttered brownie pan and add extra white and milk chocolate chunks on top.

7. For a gooey brownie cook for 23 minutes and for a fully cooked brownie 25-30 mins.

8. Let the brownie cool and enjoy!

9. This brownie refrigerates well for 5-7 days or you can put it in the freezer.

Bon Appetit!
Emilie Anne