FUDGY MARSHMALLOW-TOPPED BROWNIES

Ingredients

150g semisweet chocolate, chopped

113g unsalted butter, softened

200g sugar

3 large eggs

1 teaspoon vanilla extract

2.5g salt

136g all-purpose flour

5g baking powder

100g Corniche Mini Marshmallows

180g semisweet, bittersweet or milk chocolate chips

Method

1. Preheat oven to 190°C (375°F). Lightly grease an 8-inch square baking pan with butter. Put chopped chocolate in a medium-size microwave-safe bowl. Microwave on high for 1 minute. Stop, stir and microwave for 30 seconds longer. Stir and set aside to cool slightly.

2. Beat butter and sugar until light and fluffy. Add eggs, one at a time, beating after each addition. Stir in melted chocolate, vanilla and salt; combine well. Fold in dry ingredients until even.

3. Pour batter into prepared pan, spread evenly and bake for 30 minutes. Test doneness of brownie by inserting a tooth pick. It is cooked when the toothpick comes out clean.

4. While brownies are still warm, sprinkle marshmallows and chocolate chips on top. Return to oven for 2 minutes to melt toppings.

5. Remove and leave to cool before slicing. Serve warm or chilled with your favorite ice cream.