

## Brownies made with Dairy Milk with Oreo bars



### Ingredients:

- 150g butter, softened
- 150g dark chocolate, broken into pieces
- 60g plain flour, sifted
- 25g cocoa powder, sifted
- 2 medium eggs
- 200g caster sugar
- 2 x 120g Dairy Milk Oreo bar, broken up into squares (**currently £1 per bar in your local co-op until 9<sup>th</sup> August 2016**)

### Method:

1. Preheat the oven to 190C/Fan 170C/Gas 5. Lightly grease and greaseproof paper line a 23cm/9in square cake tin.
2. Melt the butter and dark chocolate together in a small saucepan over a gentle heat, stirring occasionally until smooth. Remove from the heat and allow to cool.
3. In a bowl whisk together the eggs and caster sugar, and whisking constantly until double in volume and mixture leaves a trail. Fold in the flour and cocoa powder until well combined. Then fold in the melted chocolate mixture until well combined. Then fold in the Dairy Milk Oreo chunks.
4. Pour into the prepared cake tin, spreading out evenly. Bake for 25-30 minutes, until top is firm. Remove from the heat and allow to cool completely, ideally in the fridge overnight.
5. Cut into squares