

How to make white chocolate brownies

By Lenny



For the brownies, in a bowl, beat together the sugar and eggs until pale and fluffy. Beat in the melted butter a little at a time, making sure each addition of butter is fully incorporated before adding the next.

Add the flour and carefully fold it into the mixture using a metal spoon.

Add the chopped chocolate and carefully fold them into the mixture.



Spoon the brownie batter into the prepared cake tin and shake gently until level. Transfer the tin to the oven and bake for 30-35 minutes, or until a skewer inserted into the centre of the brownies comes out clean. Set aside to cool



Break up a chocolate tablet and add it to the mixture

INGREDIENTS:

For the brownies

225g caster sugar

4 free-range eggs

225g butter, melted, plus extra for greasing

150g plain flour, sifted

225g milk chocolate, chopped

For the frosting

75g butter

175g icing sugar

Splash vanilla essence

125g crunchy peanut butter

50-75ml milk

100g raspberries (optional)



Meanwhile, for the frosting, in a mixing bowl, whisk together the butter, icing sugar and vanilla using an electric whisk until smooth and well combined.

Add the peanut butter and whisk until the mixture is smooth and well combined



Once the chocolate brownies have cooled, spread over the peanut butter frosting in an even layer. Cut the brownies into squares, carefully remove them from the tin and serve on a large serving plate, garnished generously with raspberries