

## Blair's Inn Black Rock Stout Brownies

These brownies are the result of many hours of experimentation and 'hard work'. The Black Rock Stout with its coffee and roasted barley nuances really enhances the flavour of these delightfully rich and fudgy brownies. Try them with a glass of Black Rock Stout ... Delicious!



### Ingredients

250ml (1/2 pint) Black Rock Stout, or any other quality craft stout

340g (12 oz.) good quality dark chocolate

250g (9 oz.) butter

320g (1 ¼ cup) granulated sugar

3 large free range eggs

95g (2/3 cup) all-purpose flour

1 tsp. baking soda

1 bar of Cadbury's milk chocolate

### Method

1. Preheat oven to 180 C (350 F). Line a 23cm x 23cm x 4 cm (9 x 9 in) baking tray with parchment paper.
2. Bring the stout to the boil and cook until it is reduced by a 1/2. Allow to cool.
3. Next bring a saucepan of water to the boil. Take it off the boil. Then place a glass or metal bowl snugly over it. It's important the base is not touching the water. Simply place the chocolate and butter in the bowl and leave for ten minutes and it's melted. Now stir to combine the two.
4. Using a hand whisk beat the sugar, eggs and vanilla extract.
5. Gradually pour in the melted chocolate and the reduced stout.
6. Fold in the sieved flour, Pour the mix into the prepared tray.
7. Bake until the top begins to crack, 25 - 30 minutes. You don't want to overcook them, so you don't want a skewer to come out clean like most cakes.
8. Next grate the bar of chocolate over the brownies.
9. Allow to cool in the tray, then transfer onto a large chopping board and cut into squares.