

Raspberry & Chocolate Brownie Cakes



Serves 8

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

100g dark chocolate (70% cocoa solids)

100g butter

2 eggs, beaten

230g golden caster sugar

100g self-raising flour

150g raspberries icing sugar for dusting

Can be served with whipped cream or ice cream

1. Heat the oven to 180C/160 C Fan /gas 4. Melt the chocolate and butter in a saucepan over a low heat and mix together. Remove from the heat and beat in the eggs, sugar and flour. Add the raspberries and mix gently.
2. Pour into the muffin cases and bake for 20 minutes. Cool slightly and then gently take the cakes out of the tin. Lightly dust the tops with icing sugar.