EBONY & IVORY BROWNIES

Servings: 10-12

Dark chocolate? Check! White chocolate? Check! A dessert that successfully combines the two? Oh definitely check!

I do love it when sweets like my Ebony & Ivory Brownies get together and behave well, becoming best friends and taking over my taste buds! Let's go invade the kitchen, shall we?

INGREDIENTS:

125g	SCS Salted Butter
150g	SIS Fine Grain White Sugar
2	Eggs
1tsp	Vanilla Extract
40g	Unsweetened Cocoa Powder (the best you can find)
60g	Sunshine Plain Flour
1/2 tsp	Baking Powder

For the Frosting we need:

75g	Melted Dark Chocolate (70%)
75g	Melted White Chocolate

1. Preheat oven to 175°C.

2. Grease an 8-inch square pan.

3. Melt the butter in a saucepan over a small fire (or in a microwave).

4. Once melted, pour the butter into a large mixing bowl, and stir in sugar, vanilla and eggs.

5. Combine flour, baking powder and cocoa powder in a separate bowl. Sift these dry ingredients into the batter.

6. Whisk the batter by hand for two to three minutes, until combined and small air bubbles are formed.

7. Bake in the oven for 17 to 20 minutes. To test your brownie, stick a cake tester or satay stick in it. It should come out clean or with just a few crumbs on it.

8. Let it cool in the pan.

9. Melt the dark and white chocolate in separate bowls in a double boiler (put a heatproof bowl on top of a pot of barely simmering water; don't let the bowl touch the water). Stir occasionally until the chocolate has melted. Set aside to cool.

10. When the brownie is still a little warm, pour the dark chocolate all over the brownie and drop spoonfuls of melted white chocolate onto the dark chocolate. Use a toothpick to make swirls in the chocolate.