



# Warm Chocolate Brownies

## *with Vanilla Bean Honey*

Rich, fudgy chocolate brownies served warm with creamy vanilla ice cream and finished with Mountain Mist Vanilla Bean Honey. A comforting dessert made for slow evenings, shared moments and a little indulgence.

SERVES 8 | PREP 20 mins | COOK 30 mins | COOL 15 mins | DIFFICULTY EASY

### INGREDIENTS

#### Brownies

- 200 g dark chocolate, roughly chopped
- 200 g unsalted butter
- 250 g caster sugar
- 100 g brown sugar
- 3 large eggs
- 1 tsp vanilla extract
- 100 g plain flour
- 40 g Dutch cocoa powder
- ½ tsp sea salt

#### To Serve

- A generous scoop of vanilla ice cream
- 3–4 tbsp Mountain Mist Vanilla Bean Honey
- Dark chocolate shavings (optional)

### METHOD

1. Preheat the oven to 170°C fan-forced (190°C conventional). Grease and line a 20 cm square baking tin with baking paper, leaving an overhang to lift the brownies out easily.
2. Place the dark chocolate and butter in a heatproof bowl over a saucepan of gently simmering water (or melt carefully in the microwave in 30-second bursts), stirring until smooth. Set aside to cool slightly.
3. In a large mixing bowl, whisk together the caster sugar, brown sugar, eggs and vanilla extract until smooth and glossy.
4. Gradually pour the melted chocolate mixture into the egg mixture, stirring until fully combined.
5. Sift the plain flour, cocoa powder and sea salt over the mixture. Gently fold everything together until just combined. Do not over-mix.
6. Pour the batter into the prepared tin and smooth the surface. Bake for 30 minutes, or until the edges are set and a skewer inserted into the centre comes out with a few moist crumbs attached.
7. Allow the brownies to cool in the tin for 15 minutes before lifting them onto a wire rack. Slice into squares while still slightly warm.
8. Serve warm with a generous scoop of vanilla ice cream. Finish with a drizzle of slightly warmed Mountain Mist Vanilla Bean Honey and a scattering of dark chocolate shavings, if desired.

### MOUNTAIN MIST TIP

Warm the brownies for a few minutes before serving, then drizzle over slightly warmed Mountain Mist Vanilla Bean Honey while they're still warm. The honey gently melts into the rich chocolate and vanilla ice cream, creating a beautifully smooth finish.

*Gather around the table.*