

chocolate brownies recipe mary berry

Chocolate brownies recipe Mary Berry is a classic treat loved by bakers and chocolate enthusiasts alike. Mary Berry, a British food writer and television presenter, has become synonymous with home baking, and her chocolate brownie recipe is no exception. It's rich, fudgy, and incredibly easy to make, making it a perfect choice for both novice bakers and seasoned pros. In this article, we will explore the delightful world of Mary Berry's chocolate brownies, including a detailed recipe, tips for success, variations, and answers to frequently asked questions.

Why Choose Mary Berry's Chocolate Brownies?

Mary Berry's chocolate brownies are famous for their simplicity and deliciousness. Here are some reasons why this recipe stands out:

- **Classic Flavor:** The deep, rich chocolate flavor is irresistible.
- **Easy to Follow:** The recipe is straightforward, making it accessible for all skill levels.
- **Perfect Texture:** These brownies have a delightful balance of fudginess and chewiness.
- **Quick to Make:** The preparation time is minimal, allowing you to enjoy fresh brownies in no time.

Ingredients for Mary Berry's Chocolate Brownies

To make Mary Berry's chocolate brownies, you will need the following ingredients:

- 200g (7oz) dark chocolate (at least 70% cocoa)
- 150g (5oz) unsalted butter
- 250g (9oz) golden caster sugar
- 3 large eggs
- 100g (3.5oz) plain flour
- 50g (1.75oz) cocoa powder
- 100g (3.5oz) chopped nuts (optional)
- 1 tsp vanilla extract

Equipment Needed

Before you start baking, gather the following equipment:

- Oven
- Mixing bowls
- Whisk or electric mixer
- Spatula

- Measuring scales
- Baking tin (approximately 9x9 inches or 23x23 cm)
- Parchment paper

Step-by-Step Instructions for Making Chocolate Brownies

Follow these simple steps to create your delicious chocolate brownies:

Step 1: Preheat the Oven

Preheat your oven to 180°C (350°F) and line your baking tin with parchment paper. This will prevent the brownies from sticking and make for easy removal.

Step 2: Melt the Chocolate and Butter

In a heatproof bowl, combine the dark chocolate and unsalted butter. Melt them together over a pan of simmering water (double boiler method) or in the microwave in short bursts, stirring until smooth.

Step 3: Mix the Sugar and Eggs

In a separate bowl, whisk together the golden caster sugar and eggs until the mixture is pale and fluffy. This should take about 2-3 minutes with an electric mixer.

Step 4: Combine the Mixtures

Gently fold the melted chocolate and butter mixture into the egg and sugar mixture using a spatula. Be careful not to deflate the mixture.

Step 5: Add Dry Ingredients

Sift the plain flour and cocoa powder into the bowl. Fold them in gently until just combined. If you're adding nuts, now is the time to incorporate them.

Step 6: Pour into the Baking Tin

Pour the brownie batter into the prepared baking tin and spread it evenly.

Step 7: Bake

Bake in the preheated oven for 25-30 minutes. The brownies should be set around the edges but still slightly soft in the center. A skewer inserted into the middle should come out with a few moist crumbs.

Step 8: Cool and Serve

Allow the brownies to cool in the tin for about 10 minutes before transferring them to a wire rack to cool completely. Once cool, cut them into squares and enjoy!

Tips for Perfect Chocolate Brownies

To ensure your brownies turn out perfectly every time, consider these helpful tips:

- **Use Good Quality Chocolate:** The flavor of your brownies will depend heavily on the quality of the chocolate you use.
- **Don't Overmix:** Overmixing can result in tough brownies; be gentle when folding in the dry ingredients.
- **Check for Doneness:** Every oven is different; keep an eye on your brownies and take them out when they're just set.
- **Let Them Cool:** Allowing the brownies to cool fully helps them set up and makes cutting easier.
- **Experiment with Flavors:** Feel free to add chocolate chips, caramel swirls, or other flavors to customize your brownies.

Variations of Mary Berry's Chocolate Brownies

While Mary Berry's original chocolate brownie recipe is delightful on its own, you can easily adapt it to suit your taste preferences. Here are some tasty variations to try:

- **Nutty Brownies:** Add chopped walnuts, pecans, or hazelnuts for an added crunch.
- **Mint Chocolate Brownies:** Incorporate peppermint extract or chopped mint chocolate for a

refreshing twist.

- **White Chocolate Swirl:** Swirl melted white chocolate into the brownie batter before baking for a beautiful marbled effect.
- **Spicy Brownies:** Add a pinch of cayenne pepper or chili powder for a surprising kick!

Frequently Asked Questions

Can I freeze chocolate brownies?

Yes! Once cooled, you can freeze brownies. Wrap them in plastic wrap and place them in an airtight container. They can be frozen for up to three months. Thaw them at room temperature before serving.

How do I store brownies?

Store your brownies in an airtight container at room temperature for up to a week. If you want to keep them fresh longer, consider refrigerating them.

Can I make brownies without eggs?

Yes, you can substitute eggs with alternatives like applesauce, mashed bananas, or flaxseed meal mixed with water. Each substitute may slightly alter the texture and flavor, so experiment to find what you like best.

Conclusion

Mary Berry's chocolate brownies recipe is a must-try for anyone who loves rich, delicious desserts. With its simple ingredients and easy-to-follow instructions, you can whip up a batch in no time. Whether you stick to the classic recipe or experiment with variations, these brownies are sure to impress family and friends. So grab your ingredients and baking tools, and prepare to enjoy the heavenly taste of homemade chocolate brownies!

Frequently Asked Questions

What are the key ingredients in Mary Berry's chocolate brownies recipe?

The key ingredients include dark chocolate, butter, sugar, eggs, flour, and optionally, nuts or chocolate chips.

How long does it take to bake Mary Berry's chocolate brownies?

Typically, it takes about 25-30 minutes to bake Mary Berry's chocolate brownies in a preheated oven at 180°C (350°F).

Can I substitute ingredients in Mary Berry's chocolate brownies recipe?

Yes, you can substitute ingredients such as using gluten-free flour or replacing sugar with a sweetener, but this may alter the texture.

What is the best way to store Mary Berry's chocolate brownies?

Store the brownies in an airtight container at room temperature for up to 3 days, or refrigerate for

longer freshness.

Is it necessary to use dark chocolate in Mary Berry's brownies?

While dark chocolate is recommended for a rich flavor, you can use milk chocolate if you prefer a sweeter taste.

What makes Mary Berry's chocolate brownies different from other recipes?

Mary Berry's recipe is known for its balance of fudginess and cakiness, along with a rich chocolate flavor that many find irresistible.

Can I add extra ingredients to Mary Berry's chocolate brownies?

Absolutely! You can add nuts, dried fruits, or even swirl in caramel for added flavor and texture.

How do I know when Mary Berry's brownies are done baking?

Brownies are done when the edges are set but the center is still slightly soft; a toothpick should come out with a few moist crumbs.

Is there a recommended serving size for Mary Berry's chocolate brownies?

A typical serving size is about 2-inch squares, but you can cut them smaller or larger depending on your preference.

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