

## Ingredients

- 200g CADBURY Baking Dark Chocolate, coarsely chopped
- 150g butter, chopped
- 3 eggs, lightly whisked
- 215g (1 cup) caster sugar
- 115g (3/4 cup) plain flour
- 35g (1/3 cup) cocoa powder

## Directions

### Step 1

- Preheat oven to 160C/140C fan forced.
- Grease and line a 16 x 26cm slice pan with **non-stick baking paper**, allowing the sides to overhang.



### Step 2

- Melt 200g CADBURY Baking Dark Chocolate, coarsely chopped and 150g butter, chopped in a heatproof bowl over a saucepan half-filled with simmering water, stirring occasionally, until smooth.
- **Set aside for 5 minutes to cool.**





## Step 3

- Stir the 3 eggs, lightly whisked into the chocolate mixture.
- Sift over the top the 215g (1 cup) caster sugar, 115g (3/4 cup) plain flour, and 35g (1/3 cup) cocoa powder, and stir until just combined

## Step 4

- **Pour the mixture into the prepared pan.**
- Use the back of a spoon to spread the mixture into the corners of the pan and smooth the surface.

## Step 5

- **Bake for 40 minutes** or until crumbs cling to a skewer inserted into the centre.
- Set aside in the pan **for 6 hours or overnight** to cool.

