

# Trauma Informed Triple Chocolate, Cranberry & Cherry Brownies

## YOU WILL NEED

- 275g dark chocolate (I recommend Sainsbury's 'cook's Belgian dark chocolate' at 54% cocoa solids)
- 225g unsalted butter
- 400g golden caster sugar
- 5 large eggs
- 200g plain flour
- 100g milk chocolate chips
- 100g white chocolate chips
- 100g dried cranberries
- 200g glace cherries (halved)



## DIRECTIONS

1. Pre-heat the oven to 180 degrees
2. Break up the chocolate in a bowl and melt with the butter
3. Meanwhile, in a separate bowl, whisk the eggs until light and foamy (I use a kitchen aid mixer for this)
4. Add the sugar to the melted chocolate and butter and stir until combined
5. Fold in the eggs to the mixture
6. Sieve the flour and fold into the chocolate mix
7. Finally, add the cherries, chocolate chips and cranberries and stir well
8. Pour the batter into a greaseproof paper lined baking tray and bake for 20-25 minutes\*
9. Remove from the oven and cool

\*To ensure that you get a good consistency it is best to cook for 20 minutes initially and then check periodically every few minutes to make sure they don't burn. Don't be afraid to take them out of the oven even if the knife doesn't come out clean. I tend to leave mine to set for at least 4 hours before cutting so that they have enough time to cool down and this gives a good consistency but it can be trial and error so do persevere!