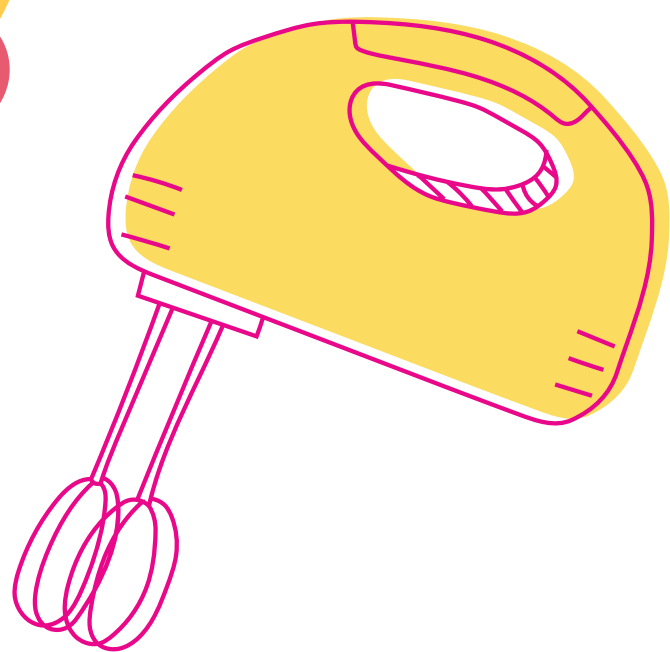


Athlone Education Centre School Challenge

Gooney Brownies



Ingredients

100g unsalted butter, softened
175g caster sugar
2 large eggs, beaten
75g plain flour
50g cocoa powder
1 tsp baking powder
3 tbsp milk
4 tbsp mixed white and milk chocolate chips
100g milk chocolate
75g full-fat soft cheese

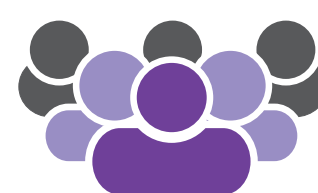
Method

- Set the oven to 180C/160C fan/gas and line a 20cm square brownie tin with baking parchment. Beat the butter and sugar together with an electric whisk, then add eggs one by one.
- Sift in the flour, cocoa powder and baking powder, and add the milk. Mix everything together, then stir in the chocolate chips. Spoon into a tin and level the top. Bake for 30 mins, or until the top is set, then cool completely.
- Meanwhile, make the toppings, melt the milk chocolate, cool a little, then mix it with the soft cheese until fully combined and silky.
- Spread the toppings over the cool brownies and cut into small squares.

SHARE YOUR RESULTS ON TWITTER AND
USE THE #AECSchoolChallenge



@athloneec



Athlone
EDUCATION CENTRE
Ionad Oideachais Átha Luain