BROWNIE ICE CREAM BOWL

A deliciously gooey, chocolate-ey vessel to hold your ice cream sundae. The perfect indulgent treat!

EASY	5	15 MINS	15 MINS

Ingredients

- 125 g butter
- 50g dark chocolate
- 125g flour
- 1/4 tsp baking powder
- 35g dutch cocoa powder
- A pinch of salt - or to taste100 g caster sugar
- 2 eggs
- Ice cream, chocolate sauce and any toppings of your choice to serve

Instructions

1. Preheat oven to 180C.
2. In a microwave safe bowl, melt the butter and dark chocolate in the microwave at 30 second increments until the chocolate is melted and smooth. Set aside to cool.
3. Sift the flour, baking powder, cocoa powder and a pinch of salt in a separate bowl.
4. In another large bowl, beat the eggs and sugar until pale then add the melted chocolate. Slowly fold in the sifted dry ingredients into the wet and keep folding until you have a smooth even batter.
5. Grease a 9cm cupcake or muffin tin and spoon batter into each.
6. Bake in the oven for 15 minutes or until the brownies have risen - they need to be slightly underdone.
7. Once the brownies are out of the oven, press another tin firmly down onto the brownies, flattening the centre to create a bowl. Hold for a minute, then remove tin and leave to cool before removing from the tin. If you do not have an extra muffin tin you can use a measuring cup to make the indentation.
8. Serve with ice cream and toppings like sprinkles, chocolate sauce or nuts.