Chocolate Orange Brownies

I love the combination of orange and chocolate – the flavours just work so well together. And I love the rich, moist, dense, chocolatey joy of a brownie – they're always such a treat.

So, what could be better than Chocolate Orange Brownies?! No need to answer that! For me, nothing could be better!

Ingredients	Serves: Makes 16-20 brownies
250g dark chocolate	Preparation time: 15-20mins
200g salted butter (plus extra for greasing)	Baking time: 30-35mins
3 large eggs	
100g dark brown sugar	
125g caster sugar	
50g plain flour	
50g cocoa powder	
1tsp vanilla bean paste	
Zest of 1 large orange	
150g dark/milk chocolate (chopped roughly)	

Method

Preheat the oven to 160ºC (Fan). Grease and line a 20cm x 30cm tray bake tin.

Place the chocolate and butter together in a heatproof boil and melt on top of a saucepan of simmering water.

Whisk eggs and sugar using an electric whisk for about 5-7 mins, until it has almost doubled in volume.

With the whisk running at a slow speed, pour the melted chocolate and butter mix followed by vanilla and orange zest. Finally add flour and coco on top and whisk them in the batter to create the gorgeous shiny brownie batter. Fold in the chopped chocolate pieces.

Pour the batter into the prepared tin and bake in a preheated oven for about 30 to 35 mins.

After it is baked, take it out of the oven and let it cool in its tin for at least 15-20mins. Slice into 16 to 20 individual brownies. Then you can dig in and enjoy!