

TRIPLE CHOCOLATE BROWNIES

(from [The More than Occasional Baker](#))

200g bittersweet chocolate (1 cup)
50g milk chocolate (1/4 cup)
225g butter (1 cup or 2 sticks)
4 eggs
325g unrefined golden caster sugar (*I used light brown sugar*) (1 + 1/2 cups)
0.5 tbsp vanilla essence
200g white chocolate (1 cup)
150g plain flour, sifted (1 + 1/2 cup)
pinch of salt

Heat the oven to 360 F (180 C). Line a baking dish (11 in x 7 in x 2.5 in) with parchment paper. Break the bittersweet and milk chocolate into pieces, and melt in the microwave with the butter. Let the mixture cool slightly.

Chop the white chocolate not too finely. Reserve.

In a separate bowl, beat the eggs, sugar, and vanilla. Whisk this mixture in the cooled chocolate/butter, then fold the flour, the salt, and finally the chunks of white chocolate.

Pour the mixture in the prepared baking dish, place in the oven and bake for 35 to 40 minutes, until the top is dry and cracked, and the center still moist when tested with a toothpick.

Remove from the oven, cool over a rack, and when the brownie is at room temperature, remove from the pan and cut in squares.