

LUCY'S CHEWY CHOCOLATE BROWNIES

PREPARATION
10 mins

COOKING
20 mins

MAKES
12 squares

VEGETARIAN

An American friend of mine told me that she always used cream cheese in her brownies. Sadly I never got her recipe, so this was trial and error. I could not get them to work until I used cocoa in place of chocolate. I also think you get a really big chocolate hit with cocoa. You can add pecans, chocolate chunks, nuts and seeds and this recipe works time and time again. They're delicious as a teatime treat or warm for dessert with some cream or ice cream.

200 g (7 oz) butter
400 g (14 oz/1¾ cups) caster (superfine) sugar
80 g (3 oz/⅔ cup) cocoa powder
4 eggs
5 g (¼ oz) vanilla essence
3 g (½ oz) salt
200 g (7 oz) full-fat cream cheese
100 g (3½ oz) self-raising flour
100 g (3½ oz) white chocolate, chopped into small chunks

- 1 Preheat the oven to 190°C (375°F/Gas 5). Line a 20 x 30 cm (8 x 12 in) shallow baking tin with baking paper.
- 2 Put the butter and sugar in a large saucepan and gently melt them together over a low heat. Add the cocoa and stir well.
- 3 Remove from the heat and add the eggs, vanilla, salt and cream cheese, and beat until smooth.
- 4 Add the flour and fold it in with a metal spoon until just mixed – don't over mix, and don't worry if there are a few lumps.
- 5 Pour the mixture into the prepared tin and then scatter the chocolate chunks over. Using the handle of the teaspoon, swirl the mixture to spread the chocolate through – just a couple of swirls will do.
- 6 Bake for 20 minutes until still slightly soft in the centre. Allow them to cool in the tin – they will firm up as they cool.
- 7 Dust with icing sugar, then cut into squares to serve. Store any remainder in an airtight container in the fridge for up to 3 weeks (remove from the fridge about 15 minutes before eating or they'll be too cold).

TIGER TEA LOAF

Paul Hollywood

Ingredients

400g/14oz strong bread flour, plus extra for dusting
1½ tsp salt
40g/1½oz caster sugar
40g/1½oz butter, softened, plus extra for greasing
10g/¼oz fast-action dried yeast
120ml/4fl oz milk
50g/1¾oz sultanas
60g/2¼oz glacé cherries
1 tsp ground cinnamon
3 oranges, zest only

To serve

200g/7oz icing sugar
butter, to taste

Method

1. Put the flour, salt, sugar, butter, yeast, milk and 120ml/4fl oz of water into a bowl and mix together with your hands.
2. When all the flour has been incorporated, tip the dough onto a lightly floured work surface and knead until smooth and pliable.
3. Return the dough to the bowl, cover with cling film and set aside to rest for an hour.
4. Add the sultanas, cherries, cinnamon and orange zest to the dough and, using an electric mixer or your hands, work it in well.
5. Shape the dough into a sausage shape by flattening out the dough and rolling it up.
6. Put the dough on a greased baking tray. Slide the baking tray inside a plastic bag, to protect the dough from drafts, taking care not to allow the plastic bag to touch the top of the loaf. Leave to rise for an hour.
7. Preheat the oven to 220C/425F/Gas 7.
8. Bake the dough for 25-30 minutes, then transfer to a wire rack to cool.
9. While the loaf is cooling, make the water icing. Tip the icing sugar into a bowl, add a little water and mix well to form a paste. Gradually add more water until the icing is just thick enough to coat the back of a spoon.
10. Drizzle or spread the icing over the top of the tea loaf. Cut into slices and eat with lashings of butter.