

McLaren Chocolate Brownies

Ingredients:

| Makes 28 portions | 14 portions | 7 portions |
|--------------------------------|--------------------|-------------------------|
| 460g dark chocolate | 230g | 115g |
| 400ml vegetable oil | 200ml | 100ml |
| 12 eggs | 6 | 3 |
| 900g sugar | 450g | 225g |
| 4tsp vanilla extract | 2 tsp | 1 tsp |
| 160g all-purpose (plain) flour | 80g | 40g |
| 100g cocoa powder | 50g | 25g |
| 20g baking powder | 10g | 5g |
| 220g natural yog(h)urt | 110g | 55g |
| 340g white chocolate chunks | 170g | 85g |
| 4l baking dish | 2l | 9" x 13" (1qt/l) |



Method:

1. Melt dark chocolate over a pan of hot water.
2. In a bowl whisk eggs sugar & vanilla, until fluffy.
3. Add your flour, baking powder, cocoa powder, natural yog(h)urt, melted chocolate and vegetable oil to the mix.
4. Fold in the white chocolate chunks.
5. Pour into a large baking tray which is lined with parchment paper
6. Pop into a pre-heated oven at 160°C (320°F) for 45-55min. The brownie should be firm around the edges, a little soft in the middle.
7. Try not to eat the whole batch!