Double chocolate brownie

Ingrédients

- 90g dark chocolate 70% cocoa
- 20g butter
- 4 eggs
- 150g sugar
- 45g neutral oil
- 95g flour
- 30g sugar-free cocoa powder
- 70g chocolate chips

Préparation

1. A new and extremely quick and easy chocolate recipe today: a double chocolate brownie/fondant, to which you can of course add some nuts if the mood strikes you   Prep time : 15 minutes + 15 minutes cooking For a 20cm square brownie : Ingredients :   dark chocolate 70% cocoa   butter 4 eggs   sugar   neutral oil   flour   sugar-free cocoa powder   chocolate chips   Recipe : Melt the chocolate with the butter.

2.   Whisk the eggs with the sugar and oil, then add the melted chocolate and butter.

3.   Finally, add the flour, cocoa, and finally the chocolate chips.

4.   Pour the batter into a 20cm pan, then bake the cake in the preheated oven at 180°C for 15 to 20 minutes (depending on whether you want it more or less melting).

5.   Let it cool, then slice the brownie and enjoy!