

## Tea and Biscuit Brownies

### Ingredients

150g light brown sugar

225g caster sugar

225g butter

2 x English breakfast teabags

150g 70% dark chocolate, chopped

3 medium free-range eggs

125g plain flour

75g cocoa powder

Custard creams, bourbon biscuits and Malted Milk biscuits to decorate

**23cm x 23cm square tin lined with compostable baking paper**

### Method

- Heat the oven to 200°C/180°C fan/gas 6.
- Put the sugars and butter in a large saucepan over a medium heat until the butter has melted. Simmer for 5 minutes to allow the sugar to begin to melt, stirring all the time. Remove from the heat.
- Add the contents of the teabags (discard the paper bags) and the chopped dark chocolate to the warm sugar and butter mixture and stir it in until it has completely melted. Leave to cool to room temperature.
- When the mixture is cool enough to touch comfortably, beat in the eggs. Add the flour and cocoa powder, then stir briefly to combine (you don't want to overbeat the mixture or your brownies will become too cakey).
- Scrape the mixture into the prepared tin and arrange the biscuits over the top. Bake for 20–25 minutes or until the top is shiny and slightly cracked. Allow to cool completely, then cut into squares.



<https://www.deliciousmagazine.co.uk/recipes/tea-and-biscuit-brownies/>

