

MINI-EGG BROWNIES

(slightly modified from [Kitchen Mason](#))

200g mini-chocolate eggs
110g unsalted butter
110g semi-sweet chocolate
2 Eggs
125g granulated sugar
100g brown sugar
1 tsp Vanilla Extract
1/4 tsp Salt
60g all-purpose flour
2 tbs cocoa powder (Dutch processed)

Lightly grease and line an 8-inch square baking pan with parchment paper, and heat the oven to 350F.

Measure half of the mini-eggs and cut in half.

Melt the butter with the chocolate in a microwave, gently. Let it cool slightly and add the eggs, whisking until fully smooth. Add the sugars and beat until fully dissolved. Add the vanilla, salt, and sift the flour and cocoa powder on top. Gently fold the batter until no dry bits remain. Add HALF the mini-eggs precisely cut and HALF the whole mini-eggs. Mix briefly and pour the batter into the pan.

Distribute the remaining eggs (cut and whole) over the surface, gently pressing them a little bit into the batter.

Bake for 25 to 30 minutes, until the top is crispy and dry. Do not over-bake. Allow to fully cool before cutting in small squares.