

Salted Chocolate Sourdough Discard Brownies

Ingredients

- 170g dark chocolate chips
- 227g unsalted butter
- 300g granulated sugar
- 220g firmly packed brown sugar
- 125g plain flour
- 65 g unsweetened cocoa powder
- 2 teaspoons granulated salt
- 5 large eggs, lightly beaten
- 1 tablespoon vanilla extract
- 250g sourdough starter discard, room temperature (no more than a few days old)
- 250g extra chocolate chips



Method

1. Preheat oven to 180°C. Line a 35cm x 22cm baking pan lined with baking paper. Extend the paper a little over the edges for handles so it's easy to remove them from the pan.
2. Melt the chocolate and butter in double boiler or a bowl placed over a pot filled a quarter full with water. Bring the water to a simmer, then making sure the water doesn't touch the bottom of the bowl, melt the butter and chocolate. Stir occasionally until chocolate is melted and mixture is smooth. Turn off heat, and whisk in sugars. Remove from heat, and let cool for 15 minutes.
3. In a medium bowl, whisk together flour, cocoa, and salt. Set aside.
4. Add eggs and vanilla to the chocolate mixture, whisking until combined.
5. Fold the flour into the chocolate mixture until only just combined, then fold in the sourdough discard until well combined. Fold in the extra 1 cup chocolate chips. Pour the mixture into the prepared pan and smooth.
6. Bake for approximately 40 minutes or until the edges are a little firm and the centre is still soft, but not too gooey. Remove from the oven then allow to cool completely in the pan.

7. Once cooled, remove from the pan and cut into squares. If the centre is really gooey and difficult to cut, place the slice in the fridge for an hour until it firms up.

Keeps for up to 5 days in the fridge. Can also be frozen for up to 3 months.