

MARS BROWNIES WITH HONEYCOMB

THE GREAT
EXHIBITION
ROAD FESTIVAL

**Serves 16, Prep time: 25 mins, Brownie cook time: 30 mins
Honeycomb cook time: 10 mins, cooling time: 20 mins**

Ingredients

Brownie base:

- 185g unsalted butter
- 185g dark chocolate (around 70%)
- 85g plain flour
- 40g cocoa powder
- 3 large eggs
- 275g golden caster sugar

“Mars fragments” (mixed into the brownie)

- 50g white chocolate, roughly chopped
- 50g milk chocolate, roughly chopped
- 60–80g digestive biscuits, broken into uneven chunks

Honeycomb

- 75g caster sugar
- 2 tbsp golden syrup
- 2 tsp bicarbonate of soda, sifted

Method

Honeycomb

1. Line a baking tray with parchment and lightly oil it.
2. Add sugar and golden syrup to a saucepan and heat gently, stirring until dissolved.
3. Increase heat and cook to a golden caramel (do not let it go too dark).
4. Remove from heat, quickly stir in bicarbonate of soda until foamy.
5. Immediately pour onto the tray and leave to cool completely without touching.
6. Once set, break into small and large chunks.

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Method

Brownie

1. To prepare the brownie base you will need to preheat oven to 180°C / 160°C fan and line a 20cm square tin.
2. Melt butter and dark chocolate together over a bain-marie or in the microwave in short bursts stirring until smooth. Leave to cool slightly to room temperature.
3. Whisk eggs and sugar with an electric mixer until thick, pale and doubled in volume.
4. Combine chocolate and egg mixtures. Pour cooled chocolate mixture into the egg mixture and gently fold together using a spatula until just combined.
5. Add dry ingredients. Sift flour and cocoa powder into the bowl. Fold gently in a figure-of-eight motion until thick and fudgy.
6. Add "Mars fragments". Fold in chopped chocolate and digestive biscuit chunks.
7. Bake. Pour into prepared tin and level the surface. Bake in centre of oven for 25 to 30 mins. It is ready when edges are set and centre has a slight wobble.
8. Leave to cool in the tin. Add honeycomb "rock". While brownies are slightly warm press honeycomb chunks into the surface.