

# Easter brownie bites

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PREP: 15 MINS

COOK: 15 MINS



EASY



MAKES 24 MINI BROWNIES

Tucked inside these scrumptious brownie bites are mini eggs - they're a perfectly sized sweet treat that's fun to make with the kids in the Easter holidays

175g [butter](#), chopped

150g [dark chocolate](#)

250g light brown soft sugar

85g self-raising flour

50g cocoa powder

3 large [eggs](#), beaten

100g milk chocolate chips

24 mini chocolate eggs, plus extra to decorate



**1.** Heat oven to 180C/160C fan/gas 4. Line 24 holes of a mini muffin tray with paper cases. Put the butter, dark chocolate and sugar in a pan and heat it very gently, stirring all the time until the butter and chocolate have melted. Remove from the heat and leave to cool for a few mins.

**2.** Meanwhile, sift the flour, cocoa and a good pinch of salt into a large bowl. Stir in the warm, melted chocolate mixture and the beaten eggs, then add half the chocolate chips and mix until just combined.

**3.** Divide the mixture between the cases and place a mini egg into the middle of each muffin, pushing down gently. Bake for 12-15 mins until cooked but still gooey in the centre – they will continue cooking a little as they cool down. Leave to cool for 10 mins in the tin before transferring to a [wire rack](#) to cool completely.

**4.** Melt the rest of the chocolate chips in short bursts in the [microwave](#), or in a bowl set over a pan of simmering water, stirring frequently. Leave to cool until it is quite thick, then dot a small amount on each cake and stick on some more mini eggs.