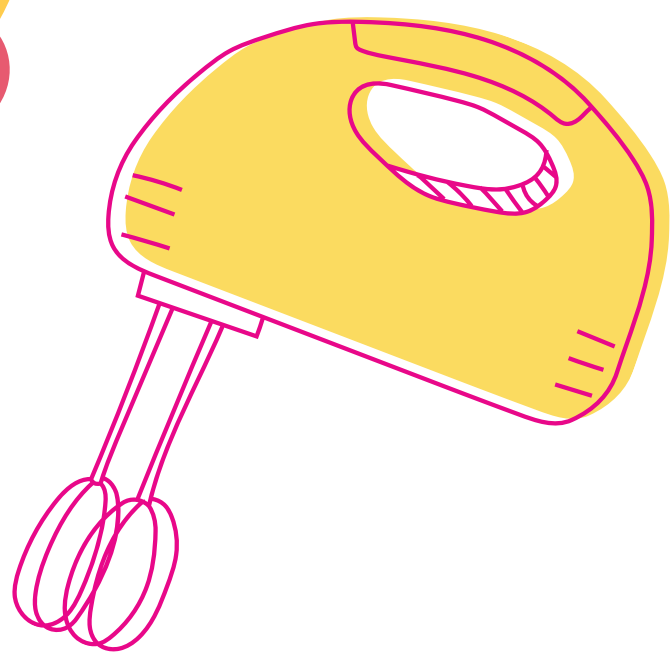


# Athlone Education Centre School Challenge

## Gooney Brownies



### Ingredients

100g unsalted butter, softened  
175g caster sugar  
2 large eggs, beaten  
75g plain flour  
50g cocoa powder  
1 tsp baking powder  
3 tbsp milk  
4 tbsp mixed white and milk chocolate chips  
100g milk chocolate  
75g full-fat soft cheese

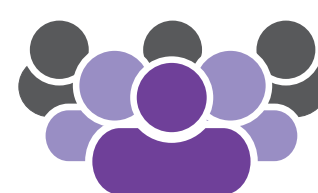
### Method

- Set the oven to 180C/160C fan/gas and line a 20cm square brownie tin with baking parchment. Beat the butter and sugar together with an electric whisk, then add eggs one by one.
- Sift in the flour, cocoa powder and baking powder, and add the milk. Mix everything together, then stir in the chocolate chips. Spoon into a tin and level the top. Bake for 30 mins, or until the top is set, then cool completely.
- Meanwhile, make the toppings, melt the milk chocolate, cool a little, then mix it with the soft cheese until fully combined and silky.
- Spread the toppings over the cool brownies and cut into small squares.

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