

Chocolate Brownie with Honeycomb Ice Cream

By Sarah Jane at Beamsley House, Abbeyfield South Downs



8-10 servings

Brownies

Prep: 20 minutes

Cook: 25 minutes



Ice cream

Prep: 35 minutes

Freezing time: Minimum 6 hours, but ideally overnight.

HONEYCOMB ICE CREAM RECIPE

Ingredients

- 4 tablespoons of golden syrup
- 150g caster sugar
- 2 teaspoons of bicarbonate of soda
- 600ml of cream
- 1 tin of condensed milk

Method

- Add sugar and syrup into a deep pan and heat slowly until sugar has dissolved on a low/led heat.
- When it's all dissolved and it's turned a dark caramel colour, it will start to bubble. When it's bubbling nicely take off the heat and whisk in the bicarbonate, it will froth and you should then pour this onto a baking tray prepared with greaseproof paper.
- Leave for around 20 minutes to cool and set.
- Meanwhile whisk the cream to peaks and fold in the condensed milk.
- When the honeycomb has cooled and set break it up and fold in the ice cream. Save some to sprinkle over the top and add to freezer overnight or minimum of 6 hours.
- Top tip: The ice cream is also really nice on its own with chopped stem ginger in syrup.

CHOCOLATE BROWNIE RECIPE

Ingredients

- 200g dark chocolate
- 250g unsalted butter
- 65g plain flour
- 80g cocoa powder
- 1tsp baking powder
- 360g caster sugar
- 4 large free range eggs

Method

- Melt the chocolate with the butter in a bowl over a pan of simmering water (slice butter and break choc into chunks). Keep stirring!
- In a separate bowl, combine all the dry ingredients.
- When the chocolate and butter has melted combine together with the dry ingredients.
- Lastly mix in the eggs one by one until fully combined and you achieve a glossy texture.
- Pour into a lined 24cm square tin.
- Bake for 25 minutes at 180 degrees celsius.
- To test if the brownies are cooked, piece a skewer into the corners and middle of the bake. When you test the corners the skewer should come out clean but when you test the middle some mixture should stick. This is good, you want it to be squidgy and not dry.
- Top tip: Make the day before as we think they taste and cut better. Use the back of a knife or a plastic knife to get clean edges! It will be gooey inside.

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