**8. DT**

INGREDIENTS

200 g  dark chocolate (roughly chopped)

175 g unsalted butter

325 g caster sugar

130 g plain flour

3 eggs

icing sugar, to decorate

DIRECTIONS

Preheat the oven to 170°C and line a 23 x 5 baking tray with greaseproof paper.

1. Put the chocolate and butter in a heatproof bowl over a saucepan of simmering water (do not let the base of the bowl touch the water). Leave until melted and smooth.
2. Remove from the heat. Add the sugar and stir until well incorporated. Add the flour and stir until well incorporated. Finally, stir in the eggs and mix until thick and smooth.
3. Spoon the mixture into the prepared baking tray, and bake in the preheated oven for about 30 to 35 minutes, or until flaky on the top but still soft in the centre. Be careful not to overcook otherwise the edges will become hard and crunchy. Leave to cool completely before dusting with icing sugar, to decorate.