

Chocolate Fudge Brownies

Ingredients:

275g Caster Sugar
125g Butter, Softened
100g Plain Chocolate Drops
100g Walnuts or Pecan Nuts
50g Self Raising Flour
25g Plain Flour
2 Large Eggs
2 Tablespoons Cocoa Powder
½ Teaspoon Vanilla Essence



You will need a square cake tin:
22 x 22 x 6.5cm
and a container to take your
chocolate fudge brownies home in.

Method:

1. Preheat the oven to 180°C or Gas Mark 4.
2. Weigh and measure out all ingredients accurately.
3. Place a square cake tin on a piece of greaseproof paper or baking parchment. Draw around it and cut out the shape.
4. Grease the tin. Lay the paper in the tin and grease the top of it.
5. Pour about 5cm of water in a saucepan, place on the back of the hob and bring to the boil.
6. Put the chocolate drops into a glass bowl.
7. When the water is boiling, bring the saucepan to the front of the hob. Using oven gloves carefully place the bowl over the top of the saucepan. Place back on the heat.
8. DO NOT stir, heat gently until the chocolate has melted. Then use oven gloves to carefully lift the glass bowl off the top of the saucepan and place on a pan stand.
9. Break the first egg into a small bowl. Check for any shell and beat.
10. Crack the second egg into a small bowl. Check for any shell and beat.
11. Place the butter, caster sugar and vanilla essence in a large plastic mixing bowl. Cream them using a white plastic spoon until they are light and fluffy.
12. Add the eggs, a little at a time, beating between each addition.
13. Sieve both types of flour and the cocoa powder into the large plastic bowl.
14. Add the melted chocolate and stir all the ingredients together until they are well mixed.
15. Using a knife, cut the nuts into small pieces. Add them to the mixture and stir it well.
16. Pour the mixture into the cake tin and smooth the top with the back of a metal tablespoon.
17. Using oven gloves place the tin in the oven and bake the brownies in the oven for 35 minutes. The brownies will be ready when they have risen and have formed a crust on top. They should still be soft in the middle.
18. Using oven gloves remove the tin from the oven.
19. Leave the brownies in the tin for 20 minutes, and then cut into 9 squares.
20. Transfer them on a cooling rack to cool.

