

Brownies

Ingredients:

225g Caster Sugar
100g Butter
60g Plain Flour
40g Cocoa Powder
2 Large Eggs



You will need a container to take your brownies home in.

Optional Ingredients:

Chocolate Chips
Mini Oreos
Smarties
Rolos
Munchies
Mini Cream Eggs



Method:

1. Preheat the oven to 190°C or Gas Mark 5.
2. Weigh and measure out all the ingredients accurately.
3. Line a baking tray with greaseproof paper.
4. Put the butter into a saucepan, place on the front of the hob and melt it over a low heat. Remove from the heat and place on a pan stand.
5. Sieve the cocoa powder into the melted butter and mix thoroughly with a white plastic stirring spoon.
6. Add the caster sugar to the melted butter and mix thoroughly with a white plastic stirring spoon.
7. Crack the first egg into a small bowl, check for any shell. Transfer this into the saucepan and mix with the white plastic stirring spoon.
8. Crack the second egg into a small bowl, check for any shell. Transfer this also to the saucepan. Beat well with the white plastic stirring spoon.
9. Sift the plain flour into the saucepan.
10. Add any additional ingredients of your choice. Mix everything together so that it is mixed well.
11. Pour onto the lined baking tray and spread out evenly.
12. Using oven gloves, transfer the baking tray into the oven and bake for approximately 15 to 20 minutes.
13. When cooked remove the tin from the oven using oven gloves. Place the tin on a pan stand. Leave the brownies in the tin for 5 minutes before then cutting into equal size squares.

