

Chocolate Brownies



Ingredients:

- 250g Caster Sugar
- 125g Self Raising Flour
- 125g Butter
- 50g Plain Chocolate Drops
- 50g Cocoa Powder
- 50g Walnuts or Pecan Nuts (Optional)
- 2 Large Eggs
- ½ Teaspoon Vanilla Essence



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

Method:

1. Preheat the oven to 180°C or Gas Mark 4.
2. Weigh and measure out all the ingredients accurately.
3. Place a 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. Put the butter into a saucepan, place on the front of the hob and melt it over a low heat. Pour the melted butter into a large plastic mixing bowl, then add the sugar and vanilla essence. Stir thoroughly with a white plastic stirring spoon.
6. Crack the first egg into a small bowl, check for any shell. Transfer this into the large bowl and mix with the white plastic stirring spoon.
7. Crack the second egg into a small bowl, check for any shell. Transfer this also to the large bowl. Beat well with the white plastic stirring spoon.
8. Sift the self-raising flour and cocoa powder into the large bowl. Stir everything together so that it is mixed well.
9. If you are adding nuts, using a knife, cut the nuts into small pieces. Add them to the mixture and stir it well.
10. Put the mixture into the cake tin and smooth the top with the back of a metal spoon.
11. Using oven gloves, transfer the cake tin into the oven and bake for approximately 30 to 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.
12. 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.
13. Transfer onto a cooling rack to cool.

