

## Chocolate Brownies

Chocolate Brownies are the ultimate indulgent treat and are easy and fun to make. Brownies originated in the USA and are one of America's favourite baked goods.

Serve in small pieces topped with fruit such as bananas, peaches, pears, strawberries or raspberries and a scoop of vanilla ice cream or crème fraîche.

Nutritional information per portion (53g):



of an adult's guideline daily amount



Wheat/gluten, dairy and egg

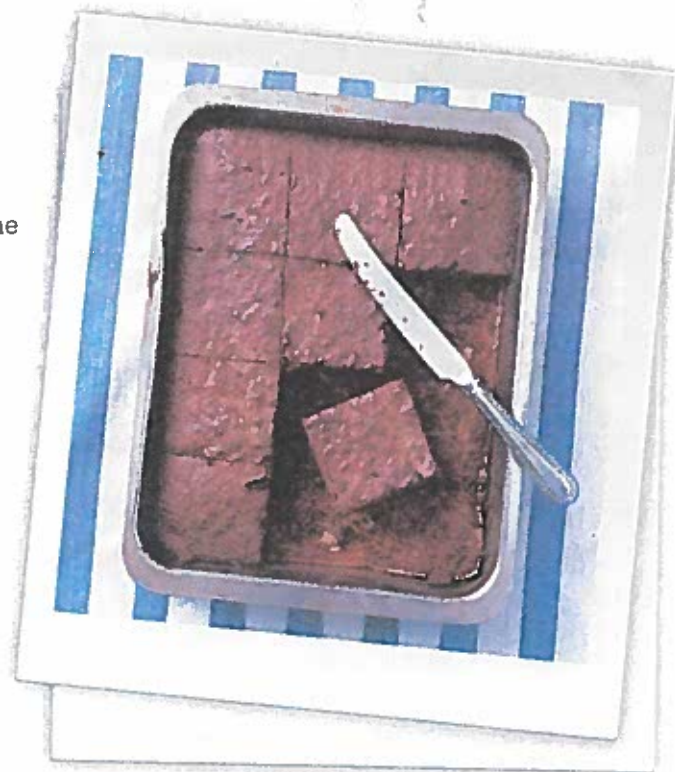
### Equipment

- Weighing scales
- Square baking tin  
20 x 20cm
- Baking parchment
- Small saucepan
- Medium mixing bowl
- Pan stand
- Small mixing bowl
- Measuring spoons
- Kettle
- Mixing spoon
- Large mixing bowl
- Whisk or fork
- Sieve
- Spatula
- Oven gloves
- Wire cooling rack

### Ingredients

Makes 10–12 brownies

- 75g plain chocolate
- 25g milk chocolate
- 100g polyunsaturated margarine
- 1 x 15ml spoon cocoa powder
- 2 x 15ml spoons boiling water
- 2 eggs
- 150g caster sugar
- 1 x 5ml spoon vanilla extract
- 75g plain flour



### Top Tips

- The chocolate and margarine can be melted in the microwave. It will only take a couple of minutes but check it every 30 seconds, gently stirring the chocolate. It will continue to melt when you remove it from the microwave so be careful not to overheat it.
- It is preferable to slightly undercook rather than overcook the brownies so they stay a little squidgy in the centre.

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### Method

1. Line the baking tin with baking parchment.
2. Preheat the oven to 180°C/160°C fan or gas mark 4.
3. Fill the saucepan one-third full of water.
4. Break the plain and milk chocolate into pieces and put into a medium mixing bowl and add the margarine to the bowl.
5. Put the bowl over the pan, making sure that it does not touch the water and gently heat the water until it is hot and the chocolate starts to melt. Reduce the heat so that the water does not boil.
6. When the chocolate and margarine are melted, remove from the heat and place the bowl on the pan stand. Stir well and leave to cool for a few minutes.
7. Put the cocoa powder into a small bowl, add the boiling water and mix until smooth.
8. Break the eggs into the large mixing bowl and add the sugar and vanilla extract. Whisk together until combined then whisk in the cocoa mixture.
9. Add the chocolate and margarine mixture and whisk until smooth.
10. Weigh the flour and sift it over the chocolate mixture, then gently fold it in until just combined.
11. Pour the mixture into the tin and gently spread to the edges and bake in the centre of the preheated oven for 18–20 minutes or until only just firm in the centre.
12. Leave to cool in the tin for a few minutes before removing onto the cooling rack, leaving the baking parchment on.
13. Cut into squares when cold, remove from the baking parchment and serve.

### Something to try next time

- Try adding 50g chopped hazelnuts or macadamia nuts and/or 50g white or milk chocolate chips at step 10.
- For Christmas brownies, add 50g dried cranberries or cherries at step 10.

### Prepare now, eat later

- Have the dry ingredients weighed in advance to save time.
- Store the brownies in an airtight container in the fridge for 2–3 days.

