

Chocolate Brownies

Ingredients

90g margarine
75g milk or plain chocolate
25g flour
30g cocoa
130g sugar
2 eggs
50g chocolate chunks, white, milk or plain. Or raisins.
Sandwich tin and baking parchment.

Method:

1. Pre heat oven to 180°C.
 2. Grease and line tin with parchment paper.
 3. Check that a bowl will sit on top of a saucepan and fill the saucepan with water about 1/3 full and bring to the boil.
 4. Break the chocolate into pieces and put in the bowl with the margarine.
 5. When the water has come to boil, **turn off the heat** and stand the bowl with chocolate and margarine on top to melt.
 6. Into a separate bowl, sieve the flour and cocoa, then add the sugar and stir to mix.
 7. When the chocolate mixture has melted, take it off the heat and stir until smooth. Leave it to cool slightly.
 8. Break the eggs into a jug and beat them lightly with a fork.
 9. Add the flour mixture to the chocolate mixture & stir. Stir in the eggs and mix until it has a silky consistency. Stir in the (50g) chocolate chunks or raisins – remember if your mixture is too hot your chunks will melt!
 10. Bake in the oven for about 25minutes or until the edges are slightly springy but it is still gooey in the middle.
- Allow to cool in the tin, then cut into slices.

For Blondies, use white chocolate, leave out the cocoa powder and use 55g flour instead of 25g.