

CHOCOLATE BROWNIES

Prep time: 10 minutes

Cook time: 35 minutes

Total time: 45 minutes

Yield: 9 servings



Ingredients

- 100g butter
- 100g plain chocolate
- 300g caster sugar
- pinch of salt
- 2 tsp vanilla extract
- 2 large eggs
- 125g plain flour
- 2 tblsp cocoa powder

Cooking Directions

1. Preheat the oven to 180°C (350°F).
2. Butter and line the base of an 18cm square tin with greaseproof paper.
3. Melt the butter and chocolate over a pan of simmering water. Remove from the heat and cool slightly.
4. Stir in the sugar, salt and vanilla.
5. Add the eggs, one at a time, stirring well until blended.
6. Add the flour and cocoa and beat for 30 seconds until smooth.
7. Spoon the mixture into the tin and bake for 35 - 40 minutes. The mixture should still be slightly wet if you test with a skewer.
8. Cool in the tin for 10 minutes. Remove and cut into 9 servings.

<http://mygoldenpear.blogspot.co.uk/2012/06/chocolate-brownies.html>