

## **Not too Goopy Chocolate Caramel Brownies**

Makes 1 x x x tray which cuts into xx pieces

**5oz Baking Margarine or Butter (150g or just under  $\frac{3}{4}$  cup)**  
**4oz Chocolate- cheap supermarket own brand is fine (100g or  $\frac{1}{2}$  cup)**  
**2 Eggs**  
**4oz Dark Brown Sugar (100g or  $\frac{1}{2}$  cup)**  
**4oz Self raising Flour (100g or 1 cup)**  
**1 heaped teasp Cocoa Powder**  
**4 tbsps Caramel (half a tin)**

You also need: 2 mixing bowls one big one small, a hand whisk or mixer, a metal spoon, x cake tins

**oven: 160 c/320 f/gas 3**

- **Grease the tin and line the bottom with baking parchment**
- **Melt the margarine and chocolate gently in the microwave in the smaller bowl**
- **Beat the eggs and sugar with the whisk or mixer until light and fluffy**
- **Add the flour, cocoa powder and melted chocolate mix and stir in**
- **Spoon into the tin and smooth out a bit**
- **Dollop the caramel sauce with a teaspoon in blobs onto the mixture and give a very quick swirl**
- **Bake for 30 -40 minutes**
- **Cool in the tin then turn it out onto a chopping board and leave upside down for 30 minutes to dry out a bit**
- **Cut into squares and dust with icing sugar to serve**