

Together We Cook

Easter Chocolate Brownies




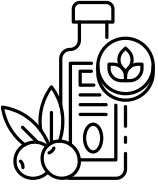




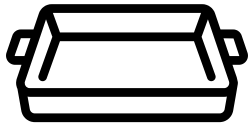







Serves 2



Ingredients

	100g butter (dairy)
	40g cocoa powder
	50g dark chocolate (dairy, soya)
	2 medium eggs (egg)

	<p>½ teaspoon salt</p>
	<p>225g soft golden brown sugar</p>
	<p>50g self raising flour (wheat)</p>
	<p>oil or butter to grease the baking tin</p>
	<p>mini chocolate eggs for Easter (optional)</p>

1		Preheat oven to 180°C
2		Use oil or butter to grease a 17.5cm square baking tin Line with greaseproof paper
3		Gently melt butter in saucepan until liquid. Take off the heat
4		Stir cocoa into pan until any lumps have gone
5		Chop chocolate into 1cm pieces Stir into pan until melted
6		Whisk together eggs, salt and sugar until frothy
7		Add chocolate mixture to egg mixture Stir well
8		Gently add sieved flour Stir well
9		Pour into baking tray and even out Cook for 20-25 mins until top cracks



Serving ideas

- Serve warm with ice cream, raspberries or strawberries



Variations

1. Try adding a few mini eggs on the top of the mixture before it goes in the oven to make special Easter Brownies



Leftovers

- Store in an airtight container at room temperature for 3-5 days or up to 3 months in the freezer.

