

Easter Chocolate Brownies



Ingredients (makes 16 pieces)

- 100g butter (**dairy**)
- 40g cocoa powder
- 50g dark chocolate (may contain **soya**-or **dairy** check the ingredients)
- 2 medium eggs (**egg**)
- ½ tsp (5ml) salt
- 225g soft golden brown sugar
- 50g self-raising flour (**wheat**)
- Vegetable oil or spare butter to grease the baking tin




Equipment

- Chopping board
- Sharp knife
- Saucepan
- Wooden spoon
- 17.5 cm square baking tin
- Baking parchment
- Palette knife
- Large bowl
- Whisk

Method

1. Preheat the oven to 180°C.
2. Brush the oil or rub the spare butter onto the cake tin and line with the baking parchment to stop your brownies sticking to the tin.
3. Chop the chocolate into 1cm pieces.
4. Melt the butter in the saucepan on a gentle heat until liquid. Take off the heat.
5. Stir in the cocoa and get rid of any lumps. Add the chocolate and stir until melted.
6. Whisk the eggs, salt and sugar with the whisk until frothy.
7. Add the chocolate mixture to the egg mixture and stir well.
8. Gently add the flour and stir well.
9. Pour into the baking tin and spread until even.
10. Place in the oven using oven gloves and bake for 20-25 minutes.
11. The brownies will be slightly soft in the middle and the top will crack -don't worry they will be delicious!

Together We Cook

	<p>Serving Ideas</p> <p>Serve warm with ice cream or some fruit; raspberries or strawberries are delicious with chocolate.</p>
	<p>Variations</p> <p>Try adding a few mini eggs on the top of the mixture before it goes in the oven to make special Easter Brownies</p>
	<p>Leftovers</p> <p>Store in an airtight container at room temperature for 3-5 days or up to 3 months in the freezer.</p>