

# Brownies

## **INGREDIENTS**

100g butter

100g plain chocolate broken into pieces

100g sugar

100g self-raising flour

Pinch of salt

2 eggs beaten

1-2 x 15ml (tablespoons) milk

## **METHOD**

- 1 Put **butter** and **chocolate pieces** in a pan and melt over a gentle heat. Stir occasionally. Remove pan from heat and stir in **sugar** well.
- 2 Line a 20cm (8in.) square tin with greaseproof paper and grease paper.
- 3 Break **eggs** into a small bowl and beat.
- 4 Sift **flour** and **salt** into another large bowl. Make a well and pour in the chocolate mixture and gradually draw in flour from sides of bowl.
- 5 Beat **eggs** into chocolate and flour mixture and mix well.
- 6 If needed add enough **milk** to make a make a soft dropping consistency. (Mixture falls off the spoon in dollops.)
- 7 Pour into prepared tin and bake in centre of oven 180°C/350°F or Gas Mark 4 for about 30 minutes or until a skewer inserted in the centre comes out clean.
- 8 Cool slightly in tin, cut up eat and enjoy! (Although they taste much better left in an airtight container for 1 or 2 days!!!!)

{Option you can add 50g of walnuts coarsely chopped at the same time as the eggs.}

Equipment:- saucepan, baking tin, scales, 2xbowls, fork, mixing tool, greaseproof paper, scissors, pencil, sieve, tablespoon measure, skewer