

Chocolate Brownies

110g (4oz) butter

175g (6oz) plain flour

275g (10oz) sugar

40g (1½oz) cocoa powder

1 teaspoon baking powder

1/3 bar of dark chocolate

2 eggs

A few drops of vanilla essence

- Line a baking tin with greaseproof paper, then grease the paper
- Pre heat the oven to 150 degrees Celsius
- Melt butter and chocolate in a saucepan over a low heat
- Add sugar and stir in well
- Pour in the eggs and vanilla then stir in well
- Mix in the flour
- Pour mixture into the tin and bake for 25-30 minutes
- Cut the brownies whilst they are still hot
- Eat and enjoy!