

Scrummy & Delicious

Chocolate Brownies

INGREDIENTS

250g butter
200g good quality dark chocolate
1 x mug roughly chopped walnuts
360g caster sugar
65g plain flour
80g cocoa powder
1 teaspoon baking powder
4 eggs - beaten



Serves 10

The Method

These are scrummy – great to have with coffee or served warm with hot chocolate and ice-cream.

1. Pre heat oven to 180C/350F/gas 4
2. Mix chocolate and butter in a glass bowl over a pan of simmering water
3. Line a 25cm square tray with parchment paper
4. Mix flour, cocoa, sugar, baking powder
5. Add walnuts and stir into the melted chocolate and butter mixture
6. Add beaten eggs and slowly whisk until silky smooth
7. Pour into prepared tin and cook for exactly 25mins

