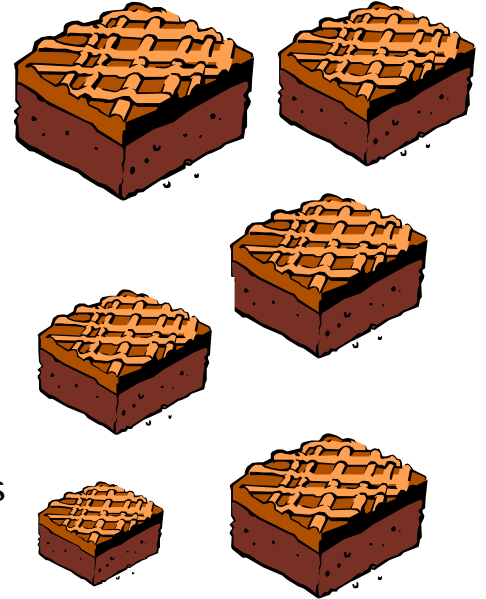


Beautiful Brownies



Ingredients

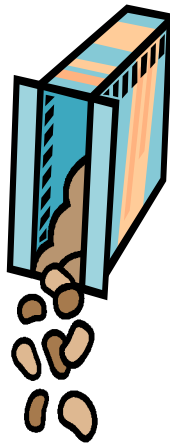
170g butter(melted)
320g sugar
100g flour
1 tsp baking powder
70g cocoa powder
3 eggs
2 tps vanilla essence
pinch of salt (optional)
icing sugar to dust tops



You could add
the options here
to make your
brownies

extra special:

100g of white
chocolate or dark
chocolate drops or a
combination of the two



or

100g raisins

or



if you like them you could
add a few chopped nuts
to the options above

What to do:

- set the oven at 180 degrees C (Gas 4)
- line a 33x23 baking tray (13x9") with greaseproof paper and grease the sides
- beat the egg in a basin and add the sugar
- add to the flour, vanilla, flour, cocoa, baking powder, salt (optional) and melted butter
- add chocolate chips, nuts and or raisins if desired
- spoon the mixture into baking tray
- bake the mixture for about 30 minutes until when pricked in the centre a skewer comes out clean
- place the tray on a wire tray to cool
- when cool cut into squares and dust with icing sugar



Top tip

Brownies are delicious warm, but they will save in an air tight container for a few days.