

CHOCOLATE BROWNIE



INGREDIENTS:

- 250g of butter (chopped)
- 250g of dark chocolate (chopped)
- 1 cup of brown sugar
- 1 tsp vanilla essence
- $\frac{3}{4}$ of a cup of plain flour
- 3 eggs
- 2 tbsp of cocoa (sifted)

METHOD:

- a) Stir butter, chocolate, and brown sugar in a saucepan and heat until melted and smooth. Cool slightly
- b) Mix eggs, vanilla into chocolate mixture. Then stir in flour and cocoa and stir until combined.
- c) Pour mixture into a baking tray lined with baking paper.
- d) Bake for 30 to 35 mins at 190°C
- e) Allow to cool.
- f) Enjoy