



**HAYLING ISLAND HORTICULTURAL SOCIETY  
EARLY SUMMER SHOW**

**RECIPE FOR CLASS 91**

**CHOCOLATE AND WALNUT BROWNIES – MEN ONLY**

**Ingredients**

350g (12oz) plain chocolate (39 per cent cocoa solids)

225g (8oz) butter

2 level teaspoons instant coffee granules

2 tablespoons hot water

3 large eggs

225g (8oz) caster sugar

1 teaspoon vanilla extract

75g (3oz) self-raising flour

175g (6oz) chopped walnuts

225g (8oz) plain chocolate chips

**METHOD**

Preheat the oven to 190c/Fan170c/350F/gas5. Grease a 30cm x 23cm (12" x 9") tray bake or roasting tin and line the base with baking parchment.

Break up the chocolate into pieces and melt slowly with the butter in a bowl set over a pan of hot water, stirring occasionally. Leave to cool.

In a bowl dissolve the coffee in 2 tablespoons of hot water. When cool mix in the eggs, sugar and vanilla extract. Gradually beat in the chocolate mixture. Fold in the flour, walnuts and chocolate chips, and then pour the mixture into the prepared tin.

Bake in the pre-heated oven for about 40-45 minutes or until the brownies have a crusty top and a skewer inserted into the centre comes out clean.

Leave the brownies to cool in the tin and then cut into 24 squares. Store in an airtight tin.

