



HIHS SUMMER SHOW 2018

CHOCOLATE BROWNIES – MEN ONLY

Ingredients

170g (6ozs) plain chocolate

115g (4oz) butter

225g (8oz) soft brown sugar

1 teaspoon vanilla extract

2 eggs

170g (6oz) plain flour

100g (3½oz) chocolate chips

Method

Preheat oven to 180c/160fan/350f/gas4.

Grease and line a shallow baking tin 22x30cm (9" x 12").

Break the chocolate into pieces and place in a heat-proof bowl over a pan of simmering water on the hob to melt.

Cream the butter and sugar together in a large bowl. Stir in the melted chocolate and vanilla extract.

Break the eggs into a small bowl and beat with a fork. Add them to the large bowl, a little at a time and beat them in well.

Add the flour and stir. Stir in the chocolate chips.

Pour the mixture into the tin and bake for 20 to 25 minutes.

The brownies are ready when they have risen and have formed a crust on top.

They should still be soft in the middle. Leave the brownies in the tin for 5 minutes then cut into 12 squares. Leave on a wire rack to cool.