Chocolate Brownies

Ingredients:

110g Margarine

200g sugar

60g Self Raising flour

4 tablespoons cocoa powder

2 eggs

Baking tin



1. Preheat oven to 180C



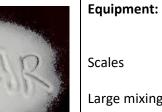
2. Weigh out 110g margarine and put it into a mixing bowl.



the margarine. Cream thoroughly.

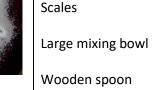
6. Lightly grease a baking tray and

line with baking paper.



3. Weigh 200g sugar and add it to





Knife

Fork

Spoon

Measuring spoons

Baking tin

Baking paper



4. Crack 2 eggs into a small mixing bowl, and beat with a fork. Add to the margarine and sugar, and mix well.



5. Add 60g Self Raising flour, and 4 tablespoons cocoa powder (30g) into the egg mixture and carefully fold everything together.



8. Bake for 25 minutes until the brownies are firm at edges, but still gooey in the middle



7. Pour into mixture into the tin.