






Chocolate Brownies

<p>Ingredients:</p> <p>110g Margarine</p> <p>200g sugar</p> <p>60g Self Raising flour</p> <p>4 tablespoons cocoa powder</p>	 <p>1. Preheat oven to 180C</p>	 <p>2. Weigh out 110g margarine and put it into a mixing bowl.</p>	 <p>3. Weigh 200g sugar and add it to the margarine. Cream thoroughly.</p>	<p>Equipment:</p> <p>Scales</p> <p>Large mixing bowl</p> <p>Wooden spoon</p> <p>Knife</p>
<p>2 eggs</p> <p>Baking tin</p>	 <p>4. Crack 2 eggs into a small mixing bowl, and beat with a fork. Add to the margarine and sugar, and mix well.</p>	 <p>5. Add 60g Self Raising flour, and 4 tablespoons cocoa powder (30g) into the egg mixture and carefully fold everything together.</p>	 <p>6. Lightly grease a baking tray and line with baking paper.</p>	<p>Fork</p> <p>Spoon</p> <p>Measuring spoons</p> <p>Baking tin</p> <p>Baking paper</p>
	 <p>7. Pour into mixture into the tin.</p>	 <p>8. Bake for 25 minutes until the brownies are firm at edges, but still gooey in the middle</p>		