

Divine Chocolate Brownies

Ingredients

- 40g butter
- 100g caster sugar
- $\frac{1}{2}$ tspn vanilla essence
- 30g plain flour
- 2 tblspns cocoa powder
- 80g plain chocolate (melted and cooled)
- 1 egg



Method

1. Pre heat oven gas 3 electric 140°C
2. Melt chocolate over a bowl of hot water, leave to cool.
3. Beat butter and sugar together until light and fluffy.
4. Add vanilla essence and the beaten egg a little at a time.
5. Sift flour and cocoa powder into mixture and mix together
6. Add the cooled melted chocolate.
7. Pour into the baking tin.
8. Bake for 20 minutes.