

## Given Recipe

### 2 squares of Chocolate Brownie (source preppykitchen.com)

- 225g/8oz unsalted melted butter
  - 3 eggs – at room temperature
  - 15ml/1 tbslp vanilla extract
  - 10ml/1 dsrtsp coffee (liquid)
  - 200g/7oz gran sugar
  - 200g/7oz light brown sugar
  - 120g/4.5oz plain flour
  - 75g/3oz cocoa powder
  - 5g/1 tsp salt
1. Pre-heat oven, line baking tin with parchment or greaseproof paper.
  2. In a large bowl, combine melted butter, eggs, coffee and vanilla extract whisk well. Add both sugars and whisk together until mixture thickens.
  3. Sift flour, cocoa powder and salt to mix. Sift again when adding into whisked ingredients. Fold dry ingredients in until just combined.
  4. Pour batter into lined tin and smooth top. Bake for 25 minutes or until just set. The crust will be starting to crack. Be careful not to overcook, this results in a dry brownie.

**20-23cm2(8-9") deep baking tin**

**Oven Temp: 175C /gas 4**

**Time 25 -30mins approx.**