

BTEC - Chocolate Brownies

INGREDIENTS

140g soft margarine

190g caster sugar

2 eggs

40g cocoa powder

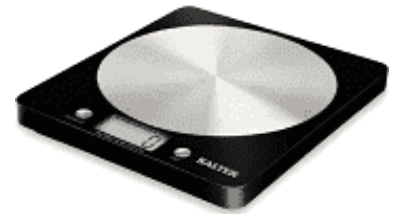
50g self raising flour

50g white chocolate for melting (optional)



Equipment you will need

- Large mixing bowl
- Small mixing bowl
- Tablespoon
- Scales
- Deep baking tin
- Electric hand mixer



Method



1. Put the oven on to 180C, Gas no 4
2. Line brownie/tray bake tin with greaseproof paper.
3. Weigh 140g of soft margarine into large bowl.
4. Weigh 190g caster sugar into a small bowl and add to the margarine.
5. Crack in two eggs carefully.
6. Weigh 40g cocoa powder and 50g of self raising flour and add to the bowl.
7. Whisk mixture together with an electric whisk or wooden spoon until light and fluffy.
8. Spoon the mixture into the baking tray and spread the mixture out evenly.
9. Place in the oven and bake until brownies have a crusty top and are firm (30-35 minutes).
10. Take out of the oven and cool on a cooling tray.
11. Melt white chocolate in a glass/plastic bowl for 1 minute in the microwave and drizzle over the brownies. Enjoy!