



BEST EVER BROWNIES

INGREDIENTS

275g butter, softened

375g caster sugar

4 large eggs

75g cocoa powder

100g self-raising flour

100g plain chocolate or chocolate chips

YOU WILL NEED

1. A 30 x 23 x 4cm (12 x 9 x 1½in) traybake or roasting tin.

2. Baking parchment or greaseproof paper

3. A weighing scales

4. A spatula

5. Electric mixer

PREP TIME: 15MINS

COOK TIME: 45MINS

TOTAL TIME: 1HR

DIRECTIONS

1. *Preheat the oven to 180°C.*
2. *Cut a rectangle of non-stick baking parchment to fit the base and sides of a 30cm x 23cm x 4cm traybake or roasting tin.*
3. *Grease the tin with butter and then line it with the paper, pushing it neatly into the corners.*
4. *Measure all the ingredients into a large bowl and mix with a hand-held electric mixer until evenly blended.*
5. *Spoon the mixture into the prepared tin, scraping the sides of the bowl with a plastic spatula to remove all of it.*
6. *Spread the mixture gently to the corners of the tin and level the surface with the back of the spatula.*
7. *Bake for 40–45 minutes, until the brownies have a crusty top and a skewer inserted into the centre comes out clean.*
8. *Cover loosely with foil for the last 10 minutes if the mixture is browning too much.*
9. *Allow the brownies to cool in the tin and then cut into 24 squares.*