

Chocolate Brownie Recipe



Ingredients

- 30x23x4cm tin, greased and lined
- 275g softened butter
- 375g caster sugar
- 4 large eggs
- 75g cocoa powder
- 100g self-raising flower
- 100 plain flower

Instructions

1. Preheat the oven to 180 degree.C
2. Put all the ingredients into a mixer and mix on medium until well blended
3. Spoon the mixture into the tin and smooth with a spatula
4. Bake for 40-45 mins until the brownies have a crusty top. Cover with foil for the last 10 minutes to prevent the top from over browning. Insert a knife or skewer into the middle and it should come out clean.
5. If not ready keep checking at 5 minute intervals keeping covered with foil until ready
6. Allow the brownies to cool in the tin for at least 30 minutes before removing and cutting