**Chocolate Brownies**

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| ***Ingredients*** | ***Equipment*** |
| 200g caster sugar | small saucepan |
| 115g butter, melted | mixing bowl |
| 30g cocoa powder | weighing scales |
| 1 teaspoon vanilla extract | wooden spoon |
| 2 eggs | baking tin |
| 115g plain flour | measuring spoons |
| ¼ teaspoon baking powder |  |
| ¼ teaspoon salt |  |
| 75g chocolate chips |  |

***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Check that the oven is turned on to the correct temperature – Gas Mark 5 / 190°c.
3. Melt the butter in a small saucepan over a low heat until liquid.
4. Weigh sugar into the mixing bowl and add the melted butter.
5. Add the cocoa power and vanilla extract.
6. Add the eggs, flour, baking powder and salt. Mix well.
7. Add the chocolate chips and stir through the mixture.
8. Grease the baking tin with butter and a piece of kitchen roll.
9. Spoon the brownie mixture into the tin and level the top.
10. Place in pre-heated over for about 20 minutes.
11. The brownie should still be soft when it comes out of the oven, leave to cool before cutting into slices.

