**Chocolate Brownies**

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| [http://schneidersells.com/senior/wp-content/uploads/2011/04/2-eggs-humor-image-300x208.jpg](http://schneidersells.com/senior/wp-content/uploads/2011/04/2-eggs-humor-image.jpg) | http://www.hotelchocolat.co.uk/images/products/medium/500071m_alt1.jpg | **http://www.healingdaily.com/detoxification-diet/essential-fatty-acids-not-margarine.jpg** | http://www.gourmetsleuth.com/Images/brown-sugar.jpg | http://www.britishcornershop.co.uk/images/large/QWOP2151.jpg |
| **2**  eggs | **100g**  Cocoa | **100g** margarine | **200g**  Brown sugar | **150g**  plain flour |



1. Pre-heat the oven to **180°C** and grease the tin**.**

2. Cream the **margarine** and **sugar** together in a mixing bowl. Then stir in the **cocoa**

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3. Break the **eggs** into a jug and beat with a fork.

4. Pour the **eggs** into the mixing bowl and stir in with a whisk.



5. Add the **flour** and stir in with a spatula.

[](http://visualrecipes.com/images/uploads/recipe_images/391_image10.jpg)6. Pour the mixture into a baking tin and bake in the oven for 20 - 25 minutes.



7. Remove from the oven, place on a cooling rack and leave to cool.



8. Cut into pieces and enjoy!