

Chocolate Brownies



Ingredients:

- 100g Soft Margarine
- 150g Plain/Milk Chocolate
- 100G Self Raising Flour
 - 100g Castor Sugar
 - 2 tablespoons Water
- 1 teaspoon Vanilla Essence
 - 2 Eggs
- 50g Chopped Walnuts

Equipment:

- Large Glass Bowl
- Small Glass Bowl
 - Fork
- Wooden Spoon
 - Saucepan
 - Teaspoon
 - Sieve
- Measuring Jug
- Baking Tin

Method:

1. Light Oven 180°C
2. Grease baking tin with some margarine
3. Melt chocolate with margarine and water, over a gentle heat stirring all the time
4. Sieve the flour into a large bowl
5. Beat the eggs in the small bowl
6. Add the castor sugar and vanilla essence to the melted chocolate
7. Pour the chocolate mixture onto the flour and mix well
8. Add the eggs to the mixture and beat well
9. Fold in the nuts
10. Pour the mixture into the tin and make until risen and firm to touch