



Huntly Primary School Food Tech



Chocolate Brownie

Serves - 2 Prep time - 20 Minutes Total Time - 45 Minutes

Ingredients

125 g butter (1/2 cup)
1/4 cup cocoa.
3/4 cup white sugar.
2 eggs.
1/2 tsp of vanilla essence.
1/2 cup plain flour
1/2 tsp baking powder.
1/4 cup choc chips.

Substitutes

Gluten free flour.

Equipment

Saucepan.
Baking tray.
Mixing spoon.
Measuring cups and spoons.
Sieve.
Oven mitts.

1. Preheat oven to 180 degrees C.
2. Grease a small baking tin.
3. Melt butter in a sauce pan.
4. Mix cocoa into the melted butter.
5. Remove from the heat and stir in the sugar.
6. Add eggs and mix well.
7. Add vanilla essence.
8. Sift in the flour, baking powder and choc chips. Mix well.
- 9 Pour mixture into the pan and bake for 25 to 30 minutes or until the brownie springs back when touched lightly.
- 10 Leave to cool and cut into slices.

