

# Chocolate Brownies

Ingredients	Utensils
<ul style="list-style-type: none"><li>• 200 g dark chocolate</li><li>• 250 g butter</li><li>• 75 g cherries optional</li><li>• 80 g cocoa powder</li><li>• 65 g plain flour</li><li>• 1 teasp baking powder</li><li>• 360 g castor sugar</li><li>• 4 eggs</li></ul>	<ul style="list-style-type: none"><li>• Baking tin</li><li>• Mixing bowl</li><li>• Wooden spoon</li><li>• Spatula</li><li>• Saucepan</li><li>• Weighing scales</li></ul>

## Method:

1. Preheat oven to 180C/350F/gas mark 4
2. Line a 24cm square or 23cm round tin with greaseproof
3. Break chocolate in to a bowl with butter over a pan of simmering water or place in microwave till melted stirring regularly
4. Sift cocoa powder flour and baking powder into a separate bowl add sugar and mix together
5. Beat Eggs together with sugar for 2 minutes
6. Combine ingredients together mix until a silky consistency
7. Pour the mix into the baking tin and place in the preheated oven for 25 minutes
8. Don't overcook the brownies they should be lightly springy on the outside and gooey in the middle
9. Allow to cool in the tray, then carefully transfer to a chopping board and cut into chunky squares