



## Chocolate Brownies

<b>What to collect</b>	
<b>Ingredients</b>	<b>Equipment</b>
200g butter, chopped	square cake tin
1 cup firmly packed brown sugar	baking paper
200g dark chocolate	saucepan
3 eggs	bowl, wooden spoon.
3/4 cup plain flour	metric measuring cups & spoons
2 tbsp cocoa powder	
1 tsp vanilla extract	

## What to do

1. Preheat oven to 190C.
2. Line a square cake pan with baking paper.
3. Heat butter, chocolate and sugar in a saucepan over low heat, stirring constantly, until melted and smooth. Transfer to a bowl and set aside to cool slightly.
4. Add eggs and vanilla to chocolate mixture. Mix well. Sift flour and cocoa over chocolate mixture. Stir to combine.
5. Pour brownie mixture into pan and bake for 20 minutes.