



SUZANNE'S BRILLIANT BROWNIES



INGREDIENTS

- 225g/8oz butte
- 450g/1lb caster sugar
- 140g/5oz dark chocolate, broken into pieces
- 5 free-range medium eggs
- 110g/4oz plain flour
- 55g/2oz cocoa powder

PREPARATION

- Preheat oven to 190C/170C Fan/Gas 5
- Line a 20x30cm/8x12in baking tin with baking paper

METHOD

- 01 Gently melt the butter and the sugar together in a large pan. Once melted, remove from the heat and add the chocolate. Stir until melted.
- 02 Beat in the eggs, then stir in the rest of the ingredients
- 03 Pour into the prepared tin and bake for 30–40 minutes, or until the top of the brownie is firm but the inside still feels soft.
- 04 Carefully, using oven gloves, remove the brownies from the own and set aside to cool.
- 05 When cool, cut into 5cm/2" squares.
- 06 Dust with icing sugar.
Enjoy

