

# ELAINE'S CHOCOLATE BROWNIES

**BEWARE: THESE ARE HIGHLY ADDICTIVE**

## INGREDIENTS

125g Dark Chocolate (good quality makes all the difference)  
125g Butter (real butter not margarine)  
125g Plain Flour  
1tsp Baking Powder  
250g Castor Sugar  
2 Eggs beaten

## METHOD

Heat the oven to 180 °  
Melt the butter and the chocolate together and leave to cool.  
Add the flour, baking powder and egg bit by bit and mix.  
Add the castor sugar and mix.  
Grease a tin and pour the mixture in.  
Cook in the oven for approximately 30 mins until the cake is crispy on the top.  
Take out of the oven and leave to cool before slicing into squares.