

Chocolate Brownies



Ingredients

250g butter	80g cocoa
200g chocolate	65g flour
75g of fruit	1tsp baking powder
50g nuts	4 eggs
360g sugar	

Directions

1. Set oven to 160C.
2. Melt chocolate, butter and sugar and allow to cool slightly. I usually do this in a glass bowl in the microwave.
3. Add in the eggs then sift in dry ingredients. Fold through fruit and nuts
4. Pour into a tin and bake for around 45 minutes.

Tips

1. The batter does not require beating. Just mix to combine.
2. Don't over bake your batter. It should just start to crack on the top. Cooking times will vary according to the oven and the size of the dish, so use your intuition.
3. Allow to cool well before cutting. It will firm up as it cools.
4. You can vary the amount of fruit and nuts or replace them with something else such as chocolate chips or marshmallow.