

TASTY TREATS

CHOCOLATE

BROWNIES



4oz/110g milk chocolate
5oz/140g butter
12oz/340g caster sugar
1/2 tsp vanilla extract
4 beaten eggs
5oz/140g self-raising flour
3oz/85g pecan nuts (you can leave these out)



Wash your hands and make sure your kitchen is clean. Make sure an adult supervises your use of the hob and oven.

Line a tin with grease proof paper. I use a 10inch x 10inch (or 25cm x 25cm) square baking tin

Weigh all of your ingredients, then you are ready to start cooking.

Switch the oven on to heat at 180°C.

Put the butter and broken pieces of milk chocolate into a small pan and heat it gently on the hob until has all melted.

Turn off the heat and leave to cool a little.

In a mixing bowl mix the sugar, vanilla and eggs with a whisk until very light and fluffy.

Next, sift in the flour and mix it in carefully with a metal spoon.

Now add the melted chocolate mixture to the sugar and egg mixture and stir it carefully together. Pour it into the tin and bake for 45-50 minutes.

When it is ready (it might look gooey) use oven gloves and take it out of the oven. Leave to cool completely and cut it into 16 pieces.