

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hands, Surfaces

Ingredients

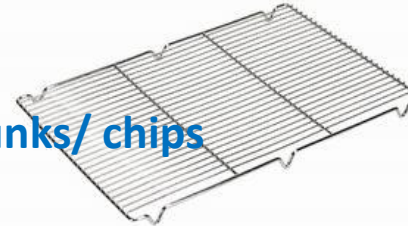
- 100g butter, chopped
- 200g dark chocolate, chopped
- 4 eggs
- 250g golden caster sugar
- 100g plain flour
- 1 tsp baking powder
- 30g coco powder

BROWNIE VARIATIONS

- 100g white or milk chocolate chunks/ chips

Equipment

Weighing scales, square brownie baking tin, small saucepan, Large mixing bowl, small bowl, scrap bowl, wooden spoon, tablespoon, teaspoon, fork, table knife, sieve, whisk, measuring jug, cooling rack, spatula,



Chocolate Brownies



Ingredients

- 100g butter, chopped
- 200g dark chocolate, chopped
- 4 eggs
- 250g golden caster sugar
- 100g plain flour
- 1 tsp baking powder
- 30g coco powder

BROWNIE VARIATIONS

- 100g white or milk chocolate chunks/ chips

Method

- Heat the oven to 180C.
1. Line a 22cm square brownie tin with baking parchment.
 2. Melt the butter and chocolate together on a low heat. Cool to room temperature.
 3. Whisk the eggs and sugar together until the mixture is light and fluffy.
 4. Fold the chocolate mixture into the egg mixture.
 5. Sift in the flour, add baking powder and coco powder.
 6. Mix until a fudgy batter.
 7. Modify with 100g chocolate chunks/ chips
 8. Bake for 25-30 minutes or until the top is cracked but the middle just set.
 9. Cool completely, then lift out of the tin and cut.