

Chocolate Brownies

1 Ingredients

Table 1: Chocolate Brownies Ingredients

| Item | Quantity |
|-------------------------------------|---------------|
| Plain chocolate, broken into pieces | 350 g |
| Margerine | 225 g |
| Instant coffee | 2 teaspoons |
| Hot water | 2 tablespoons |
| Eggs | 3 large |
| Caster sugar | 225 g |
| Vanilla essence | 1 teaspoon |
| Self-raising flour | 75 g |
| Chocolate raisins | 200 g |
| Plain chocolate chips | 225 g |

2 Method

Pre-heat the oven to 190°. Grease and line a 30 cm × 23 cm baking tin with greaseproof paper.

Melt the chocolate slowly into a bowl with the margerine (a microwave oven is good for this). Allow to cool.

Dissolve the coffee in the hot water.

In another bowl, mix together the coffee, eggs, sugar and vanilla essence. Gradually beat in the cholate mixture. Fold in the flour, chocolate raisins and chocolate chips, and pour the mixture into the lined tin.

Bake in the pre-heated oven for about 35 - 40 minutes (you will need to experiment with times as it depends on the oven). You need to bake it until it is firm to the touch and a dull crust has formed on the top.

Leave to cool in the tin. When it is completely cold, cut into pieces. I find the brownies are so guey, putting them in the fridge to cool is a good idea before I cut them up.