

Ready, Steady Cook

Fordbridge Style.

Miss Jeffs' infamous brownies!

Ingredients:

3 medium eggs,
225g dark chocolate (or milk chocolate if that's all you have at home),
150g of unsalted butter/ margarine,
225g caster sugar,
100g of plain flour.
Filling/ Topping – you may want to add in some chocolate chips or have some chocolate saved to drizzle on the top!

Method:

1. Turn on the oven to 180˚ and grease a medium sized baking tin (any shape but I've gone for rectangular to finish with square shaped brownies).
2.Break up the 225g of chocolate (around 3 bars of the supermarket own brand) and place in a heatproof bowl.
3. Measure out 150g of unsalted butter and add to the heatproof bowl with the chocolate.
4. Now you have 2 options here, you can either: ask an adult to put the mixture in the microwave and use this to melt the mixture **or** you can ask an adult to melt the mixture over a hot saucepan of water.
5. Whilst this mixture is melting you need to crack your 3 eggs into a mixing bowl and add the caster sugar.
6. Whisk this mixture together until combined.
7.Once mixed add the chocolate mixture carefully, you may need help with this from an adult as it will be warm.
8. Now fold in (imagine the number 8 in your head) the chocolate mixture until completely combined. Also sift in the 100g of plain flour at this point, fold in once again.
9. This is the point where you can add any tasty extras to your mixture – I added some raspberries and white chocolate chips this time! Mix them in carefully.
10. Now pour this mixture into the greased baking tin, ask an adult to put this tin into the oven. The brownies will take between 25-35 minutes to cook depending on how gooey you want them.
11. Once they are baked to your own preference, let the adult remove them from the oven, leave them to cool for about 10 minutes. If you want to enjoy them warm now is the time to devour them! Otherwise leave them to cool and then enjoy!