



101

FUN AND EASY RECIPES

with

ATOMS
EDUCATION



CHOCOLATE BROWNIES

Equipment you will need:

3 bowls
microwave or pan of water
cutlery
spatula
whisk
baking tin
grease proof paper

Ingredients:

185g butter or margarine
185g dark chocolate
3 eggs
275g caster sugar
40g cocoa powder
85g plain flour
100g white chocolate or chocolate chips

**TIME TO MAKE: 1 HOUR
AND 30 MINS**

METHOD

1. Weigh out the chocolate and the butter and melt in the microwave in short 10 minute bursts - stirring inbetween. If you do not have a microwave, place the bowl over the top of a pan of water and heat on the hob until melted.
2. Leave the mixture to one side and then, in a second bowl, crack the eggs and measure the sugar. Whisk together until the mixture thickens and becomes very pale.
3. Slowly pour the chocolate mixture into the egg mixture. Use the spatula to fold together until the mixture is a consistent colour.
4. Weigh the flour and cocoa into the third bowl then sprinkle into the chocolate mixture. Fold gently together to try and keep as much air in as possible.
5. Use a sharp knife to cut the white chocolate into small pieces and then add to the mixture. Again, fold in.
6. Grease and line the tin. Pour the mixture in until it fills the tin about 2.5cm deep. Spread evenly.
7. Place in a pre-heated oven at 180°C and bake for 25mins. To ensure they are cooked, check to see if they wobble - if so, leave for another 5mins. The top of the brownies should be glossy with a cracked 'paper' like surface.
8. Once baked, leave to fully cool in the tin. Cut into squares and then enjoy!