# Chocolate Brownies

## Ingredients
- 100g dark choc (Value choc is fine)
- 100g Marg
- 125g Soft brown sugar
- 2 eggs
- 75 g plain flour

## Equipment
- Saucepan
- Wooden spoon
- Small square tin (7 ½ inch, 19 cm)
- Plastic spatula
- Fork
- Cooling rack
- Greaseproof paper

## Oven temperature
- 180 C, Gas 4

## Method:
1. Preheat oven. Line tin with 2 strips of greaseproof paper.
2. Put the chocolate, margarine and sugar into a saucepan and melt GENTLY over a low HEAT.
3. Break the eggs into a bowl and beat together.
4. Add the eggs to the chocolate mixture and stir until mixed together.
5. Add the flour and stir in.
6. Pour into the tin.
7. Bake for 15 mins until just set.
8. Allow to cool before cutting into portions. The brownie should be squidgy in the middle.