

## 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  $\frac{1}{2}$  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.