



RECIPES

CHOCOLATE BROWNIES



INGREDIENTS

225g	Prima Plain Flour
½ tsp	Baking Powder
30g	Cocoa Powder
450g	Unsalted Butter
450g	Caster Sugar
7 nos	Eggs
300g	Dark Chocolate Block (Chopped & Melted)
200g	Walnuts (Chopped)

PROCEDURE

1. Preheat the oven to 170°C.
2. Mix and sift the plain flour, baking powder and cocoa powder. Set aside.
3. In a mixing bowl, cream butter and sugar together at medium speed until light and fluffy.
4. Turn the speed to low and gradually add in the eggs.
5. Stir in the flour mixture and melted chocolate.
6. Lastly add in the chopped walnuts.
7. Divide the batter into half and pour into two 8" x 6" cake pan and bake for 30 minutes. Let it cool before removing from the cake tin.