

CHOCOLATE BROWNIES

<i>Ingredients</i>	<i>Equipment</i>
1 Cup Caster Sugar	Large & Small Mixing Bowls
1 Cup Brown Sugar	Sifter
250 Grams Nuttalex*, melted	Cup & Spoon Measures
½ Teaspoon Vanilla Extract	Wooden Spoon
4 Eggs/ Egg Replacer*	Whisk
1 ¼ Cups Plain Flour/ Gluten Free*	20cm x 20cm Slice Tray
½ Cup Cocoa Powder*	Baking Paper

*Please refer to the [CPS website](#) for alternative ingredients

What to do

1. Get out all required equipment
2. Weigh and measure ingredients.
3. Line slice tray with baking paper.
4. Combine caster sugar and brown sugar in the large bowl.
5. Melt butter in the small saucepan.
6. Add the butter, vanilla essence to the sugar, whisk until smooth.
7. Beat the eggs and add slowly to the sugar mixture, mix until well combined.
8. Add sifted flour and cocoa and continue whisking for 2~3 minutes until a smooth batter is formed.
9. Pour batter into prepared pan and bake in 180 degree oven for 35-40 minutes until slice is just firm in the centre.
10. Cool brownie in pan. Use the lining paper to lift cooled brownie from pan, sieve the top with icing sugar and cut the brownie into squares to serve.
11. May be served with cream, custard or ice-cream if desired.