



# Chocolate Brownies



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## Ingredients *(makes 12)*

- 100g Mortimer chocolate powder
- 125g butter
- 200g caster sugar
- 2 eggs
- 75g plain flour

## Method

Melt butter.

Add chocolate powder and whisk until melted and glossy.

In a separate bowl, beat together eggs and sugar. Mix this into the chocolate.

Sieve in the plain flour and beat until smooth.

Pour mixture into a lined, 9 inch (23cm) square tin. Bake at 180C for 20 minutes.

Cool in the tin for 10 minutes before cutting into squares.

***Thank you to Mortimer Chocolate Company for their recipe***

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