



BAKED CHOCOLATE BROWNIES

INGREDIENTS

150grams unsalted butter
1 cup (200grams) brown sugar
2 x large eggs
½ cup (75grams) plain flour
½ cup (50grams) cocoa powder
30grams chopped walnuts

METHOD

1. Preheat oven to 180 degrees Celsius.
2. Line 3cm deep, 18cm x 28cm lamington tray with baking paper.
3. Beat butter and sugar in a small bowl until light and fluffy.
4. Add eggs one at a time until just combined.
5. Stir in sifted flour and cocoa then nuts, spread mixture into prepared pan.
6. Bake in slow oven for about 30 minutes, cool in pan.
7. Slice into fingers when needed and store in tightly sealed container.

One batch makes approximately 16 finger size pieces.