

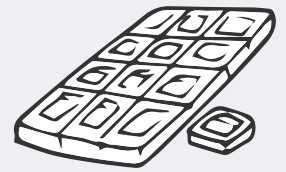


Thick Chocolate Brownies

made by: _____

Write your name here

RANGEMaster



Chocolate

Colour in!



Butter

Equipment

- Square baking tin
- Baking parchment or liner
- Saucepan
- Spatula
- Measuring jug
- Fork / Knife
- Wire rack
- Serving plate



Ingredients

- 6oz of dark chocolate
- 6oz of butter
- 3 eggs
- 8oz of Golden caster sugar
- 1 teaspoon of vanilla essence
- 4oz of plain flour
- Half a teaspoon of salt
- 180°C fan oven - 20 minutes



Eggs



Sugar

Colour me in!

Method (We have hidden a few maths questions to answer along the way)

Follow the steps below with the help of an adult.

1. Place the butter and chocolate in a pan over a low heat to melt. Stir occasionally.
2. In the jug mix together all the sugar, $2 + 1 = \underline{\quad}$ eggs and 1 teaspoon of vanilla essence and beat until combined.
3. When the chocolate and butter have melted carefully take off the heat and allow to cool slightly.
4. Pour the contents of the jug (the egg and sugar mixture) into the pan of melted chocolate and butter, then mix thoroughly.
5. Next add the flour and half a teaspoon of salt to the pan and mix well to form a smooth paste.
6. Scrunch up the baking parchment and use it to line the square baking tin.
7. Finally, pour the brownie mixture into the pre-prepared baking tin, use the spatula to scrape every last bit from the saucepan.
8. Bake for $12 + 8 = \underline{\quad}$ minutes.
9. When the brownies are cooked, remove them carefully from the oven using oven gloves and allow them to cool in the tin for $3 + 7 = \underline{\quad}$ minutes before removing.
10. After $15 - 5 = \underline{\quad}$ minutes, lift the parchment with the brownies from the tin and place on a wire rack.
11. To serve warm enjoy with ice cream or leave them to cool completely and then cut the brownies into small squares and gobble them up!

We'd love to see your brownies, so please share a picture with us

#Myrangemasterbake



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