

## Strictly Suppers #2 – Uncle Sam’s Chocolate Brownies

This is the second half of this week’s Strictly Suppers #2 it’s a brownie, a good old chocolate brownie




### Ingredients

- 110g Melted Butter
- 200g Caster Sugar
- 2 Eggs
- 60g Self Raising Flour
- 30g Cocoa Powder
- 1 tsp Vanilla Extract
- Grind of Salt



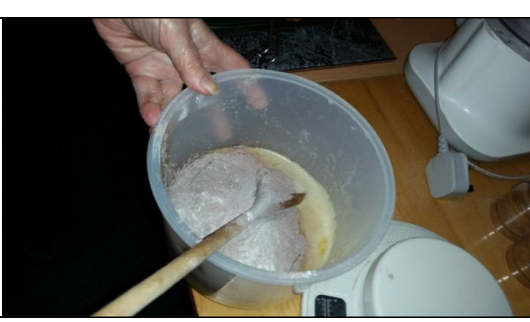


### Also Needed

- Scales
- Spoons
- Square Oven Proof Dish
- Greaseproof Paper

### Method:

1	Preheat the oven to 180 <sup>0</sup> Celsius. Weigh out all the ingredients and melt the butter.	
2	In a bowl beat together the melted butter and the sugar.	

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<b>3</b>	Add the eggs and mix well.	
<b>4</b>	Combine the flour, cocoa and salt thoroughly.	
<b>5</b>	Pour the cocoa mixture into the sugar mixture. Add the vanilla extract and stir thoroughly.	
<b>6</b>	Make sure that the mixture is fully combined and then prepare the baking tray.	
<b>7</b>	Line a baking tray with greaseproof paper and then pour the mixture on to it.	

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Put in the oven and cook for 30 minutes or until the top is crisp and the brownie is gooey

