

Emergency Brownies

Ingredients

50g unsalted butter



50g soft light brown sugar

(Or any sugar will do!)



1 x 15ml tablespoon Maple or golden syrup



3 x 15ml tablespoons plain flour



3 x 15ml tablespoons Cocoa powder



$\frac{1}{4}$ teaspoon sea salt flakes (or any salt)



1 egg



1 teaspoon vanilla extract



50g chocolate chips (or chocolate chopped up)

Milk or dark



or



Optional fillings:

50g chopped walnuts or raspberries or honeycomb....

Oven 160°C

Equipment

Weighing Scales



Measuring spoons



Paring Knife



Small sauce pan



Mixing bowl



Wooden Spoon



Spatula



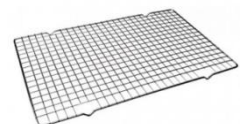
Fork



Measuring jug



Cooling rack



Parchment or grease proof paper



1 x approx. 18 x 11 x 5cm foil tin



Oven gloves



1. Put the butter, sugar and syrup into a small saucepan and gently heat until the butter has melted and the sugar has dissolved. Stir occasionally.



2. Remove the saucepan from the heat.

3. Weigh and measure out the flour, cocoa and salt into a bowl. Mix together with a fork.



4. Add the dry mixture to the butter and sugar mixture in the saucepan. Beat together with a wooden spoon or spatula until smooth and combined.



5. Crack the egg into the jug. Add the vanilla. Beat gently with a fork



6. Pour the egg mixture into the saucepan. Stir everything together. Make sure it is all mixed thoroughly.



7. Chop up the filling you have chosen. Gently fold in to the mixture.



8. Chop up the chocolate and gently fold into the mixture. If using chocolate chips - weigh out and just gently fold into the mixture.



9. Pour the mixture into the prepared tin and bake for 15-20 minutes, or until it is beginning to come away at the sides and the top has dried a little around the edges.



10. Leave to cool for 20 minutes and cut in half to make 2 brownies, or Into quarters to make 4 smaller ones!

