

The entire page is framed by a decorative border of brownie slices. The border is composed of two rows of slices along the top and bottom edges, and single slices along the left and right edges. Each slice is illustrated with a pink frosting swirl on top and a bite taken out of it.

The Chocolate Lover's Brownie

You will need a 30x23x4 cm tray-bake or a roasting tin for this recipe.

Makes 24 brownies

Ingredients:

275G (10oz) of butter (softened is better)

375G (13oz) caster sugar

4 eggs

75G (3oz) cocoa powder

100G (4oz) self-raising flour (sifted)

100G (4oz) plain chocolate chips (broken up chocolate would also be ok)

Method:

1. Preheat the oven to 180°C/ Fan 160°C/Gas mark 4. Grease and line your baking tin.
2. Measure your ingredients
3. Mix the butter and sugar together with an electric mixer until combined.
4. Add 3 of the eggs and beat in with the mixer.
5. Add the 4th egg, and a spoonful of the self-raising flour. Beat in with the mixer.
6. Add the remaining flour and cocoa powder. Use the mixer to combine together (it will look like a cake consistency)
7. Add the chips/broken chocolate the mix. Combine these with a wooden spoon so your mixture is not too over worked.
8. Spoon the mixture into the tin and spread into the corners.
9. Bake for 40-45 minutes until the brownies have a crusty top and a skewer inserted into the middle comes out clean. If your brownie looks like it is browning too much on the top, cover it with foil for the last 5 minutes.
10. Cut into squares and allow to cool. They should be stored in an airtight container.
11. Pop the kettle, sit back, enjoy the sunshine and eat a brownie.