

The Cooking Crew

food cooked with love...

Bar/Bat Mitzvahs - Weddings - Shabbat Lunches - Canapé Parties - Special Occasions

Lush Chocolate Brownie



INGREDIENTS:

- 150 g white sugar
- 60 ml vegetable/sunflower oil
- 2 eggs
- 10 ml vanilla extract
- 95 g plain flour
- 2 g baking powder
- 2 g salt
- 20 g unsweetened cocoa powder
- 120g Bourneville chopped roughly

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease an 11x7 inch baking pan.
3. In a medium bowl, beat sugar, oil, and eggs until light and fluffy. Combine the flour, baking powder, salt and cocoa; stir into the sugar mixture.
4. Add Bournville, spread batter evenly into the prepared pan
5. Bake for 25 minutes in the preheated oven, until edges of brownies start to pull away from the sides of the pan.
6. Cool before cutting into bars and serving.