

COMMUNITY HUB NEWS

On Friday in the MPR, parents and I made Chocolate Brownies!! Nesrin Dakale one of the parents did a great job of helping make the Brownies which turned out so yummy!!

Chocolate Brownie Recipe

INGREDIENTS

125g butter chopped	1/3 cup plain flour
1 cup (firmly packed) soft brown sugar	1/3 cup cocoa powder
125g dark chocolate broken into pieces	¼ tsp baking powder
3 eggs	
Optional 1 ¼ cup walnuts.	

METHOD

Preheat oven to 180C. Grease 18x28cm cake tin or line the base of the pan with non-stick baking paper

Place butter, brown sugar and chocolate in a large saucepan and stir over medium heat until well combined

Remove from heat and beat in the eggs using a wooden spoon

Sift together the flour, cocoa and baking powder into the chocolate into the chocolate mixture and stir until well combined. Stir in the optional walnuts.



Pour into the prepared tin and bake in the preheated oven for 35 minutes or until firm or until a few crumbs cling to a skewer when inserted. Serve with ice-cream or dollop of cream.

