

Nanny Bel's Brownie Recipe

Recipe



Nanny Bel's very chocolatey brownies are an indulgent and tasty treat, easy to make and great for sharing!

Assemble with:



100g self-raising flour



275g butter



350g caster sugar



4 large eggs



75g cocoa powder



100g chocolate chips (or as many as your heart desires!)

- 1** Preheat the oven to 180°C/Fan 160°C. Grease your traybake tin and then line it with parchment paper.
- 2** Measure all the ingredients into a large bowl and mix with a hand-held electric mixer until evenly blended.
- 3** Spoon the mixture into the traybake tin and bake for 40–45 minutes, until the brownies have a crusty top and a skewer inserted into the centre comes out clean. Cover loosely with foil for the last 10 minutes if the mixture is browning too much.
- 4** Allow the brownies to cool in the tin and then decorate with toppings of your choice, Isabel chose chocolate orange slices and white chocolate!

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