

Chocolate Brownies

Ingredients

- 115g/4oz butter, softened, plus extra for greasing
- 170g/6oz caster sugar
- 2 eggs
- 50g/2 oz chocolate chips
- 50g/2oz pecans nuts or choc chips (**optional**)
- 1 tsp vanilla extract/essence
- 2 tablespoons warm water
- 1 teaspoon baking powder
- 50g/2oz plain flour
- 50g/2oz cocoa powder

To serve

- icing sugar, for dusting



Method

1. Preheat the oven to 180°C/Gas 4.
2. Prepare the cake tin. Grease an 18cm/7in square cake tin and line with non-stick baking parchment.
3. In a mixing bowl, whisk together the butter and sugar until pale and fluffy. Beat the eggs, and gradually add to the mixture, whisking all the time.
4. Stir the chocolate chips into the mixture.
5. Chop the pecans, if using. Gently fold the nuts into the butter and egg mixture. Add the vanilla extract.
6. Add 2 tablespoons warm water to the mixture. Mix together well.
7. Sieve in the flour, baking powder and cocoa powder. Mix well; the mixture will be quite wet.
8. Spoon the brownie batter into the prepared tin and level out the top with a palette knife.
9. Bake in the oven for 35-40 minutes. Allow to cool in the tin for ten minutes, then place on a wire rack to cool.
10. To serve, cut into squares or rectangles and dust with sieved icing sugar.

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