

# Dr Jen's Chocolate Brownies

## Ingredients:

- 150g butter
- 125g dark chocolate
- 3 eggs
- 1 ½ cups castor sugar
- 1 tsp vanilla
- 1 cup plain flour sifted
- ¼ cup cocoa
- Icing sugar to dust

## Method:

1. Preheat oven to 180 degrees.
2. Grease and line square 20cm cake tin.
3. Melt butter and chocolate in microwave until soft and smooth, cool slightly.
4. Beat eggs, sugar and vanilla. Fold in melted butter and chocolate mixture, then sifted flour and cocoa.
5. Bake for 35-40 minutes (shorter time will give moister slice) and cool in the tin.
6. Dust with sifted icing sugar and cut into squares.

If desired, double the recipe and use a larger rectangular tin.

**Enjoy.**