**Brownies**

**Ingredients:**

* 150gr chocolate
* 113gr margarine
* 2tbsp cocoa powder
* 200gr sugar
* 1tsp vanilla essence
* 3 large eggs
* 95gr all purpose flour
* 1/4tsp salt
* 125gr choc chips

**Method:**

Preheat oven to 350 degrees F (180 degrees C) and place the rack in the center of the oven. Butter (or spray with a nonstick cooking spray) an 8 inch (20 cm) square pan, and line the bottom of the pan with parchment or wax paper.

Melt the chocolate and butter in a large stainless steel bowl placed over a saucepan of simmering water. Remove from heat and stir in the cocoa powder and sugar. Next, whisk in the vanilla extract and eggs, one at a time, beating well after each addition. Finally, stir in the flour, salt and chocolate chips (if using).

Pour into the prepared pan and bake for about 25-30 minutes, or until a toothpick inserted in the center comes out with a little batter and a few moist clumps clinging to it. Do not over bake. Remove from oven and let cool on a wire rack. Serve at room temperature or chilled. These freeze very well.

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