

# Dark Choc Brownies

Serves: 24

Preparation Time: 20 Minutes

Cook Time: 35 Minutes

Total Time: 1 Hour

## Ingredients

- 1 cup Butter, Softened
- 3½ cup Brown Sugar
- 4 Eggs
- 1½ cup Cocoa Powder
- ½ tsp Salt
- 1 tsp Baking Powder
- 1 dash Vabilla Essence

## Method

1. Line a 20cm x 10cm tray, preheat oven to 175°C.
2. Add the Butter, Sugar, Eggs and Vanilla Essence into a bowl, then Beat
3. Add the Flour, Cocoa Powder, Salt and Baking Powder, then Mix
4. Pour into tray. Bake for 35 Minutes. Leave to cool

## Tips

- For an Extra-dark flavour, serve with crused Lindt Excellence 95% Cocoa Ultimate Dark
- Serve with Berries and Cream for a Freshened flavour