

One pot simple chocolate brownies - makes 16 portions

Make sure before you start you have a very well lined tray with greaseproof paper or baking parchment

Use a tray of about 18cm x 18cm or 20cm x 20cm or rectangular tray 15cm x 25cm
It must be lined because this stuff will burn onto a tray.

You will need a heatproof bowl that can be placed over a pan of hot water to melt the ingredients and probably oven gloves to handle the bowl

Ingredients

175g of dark chocolate broken into cubes / chunks

175g butter or margarine

250g white sugar

Pinch salt

3 eggs beaten together in a small bowl or cup

125g plain flour

Set aside separate from other chocolate - 100g of chocolate chips or very well chopped chocolate - you can use dark, milk or white whatever you fancy

Method

1. Preheat oven to 180 ° c
2. Make sure you have a well lined tray
3. Place your heat resistant bowl over a pan of simmering water and add the 175g of dark chocolate and 175g of butter to the bowl to melt, once melted stir together till smooth, turn off pan and set bowl aside to cool slightly.
4. Add sugar and salt to the melted chocolate
5. Beat eggs together and stir gradually into the mixture
6. Gently add the flour a little bit at a time and beat until smooth
7. Add the chocolate chips
8. Put all of the mixture in your lined tray
9. Put the tray in the oven for 20-25 minutes - careful the edges don't get too burnt
10. Once cooked allow to cool in the tray and then cut in the tray before removing them.