

Choc-a-Block Brownies

Makes 16 slices
Difficulty: 2/3

directions

1. Slowly melt the butter and cocoa powder in a pan being careful not to let it boil.
2. Stir in the sugar and vanilla essence.
3. Remove from the hob and stir in the flour.
4. Add the eggs and beat thoroughly.
5. Stir in the chocolate chips
6. Pour into a greased 30x20cm tray and bake in a preheated oven at 180°C for 20 mins.

For the topping:

Melt 200g of dark chocolate and pour over the brownie. Cool in the fridge until the chocolate is set.

ingredients

- 200g Butter
- 270g Soft brown sugar
- 50g Cocoa
- 120g Flour
- 1 Tsp vanilla essence
- 2 Eggs
- 100g Chocolate chips
- 200g Dark chocolate



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