



INGREDIENTS Serves 2

- 30 g self raising flour
- 20 g good quality cocoa powder
- * 75 g caster sugar
- 50 g butter
- 1 large egg

► tasty alternatives...

- * add chopped nuts.
- add raisins or glazier cherries.
- * add orange zest.
- add white or milk chocolate chips.

EQUIPMENT



Caution!

Children should always be supervised when using heat.

METHOD

- 1. Mix all the dry ingredients together.
- 2. Melt the butter, then add the egg and mix well.
- Add the butter and egg to the dry ingredients and mix well.
- Pour into an oven proof container and bake at 170 degrees Celsius (gas mark 3) for 20-25 minutes.

healthy facts...

- this recipe is a special treat and should be eaten in moderation.
- added dried fruits and nuts will add energy and the fruit can count towards your five a day.

Taking care!

- * Always wash your hands
- Keep equipment and surfaces



- * measuring
- * melting
- * mixing

