



Chocolate Brownies recipe that even your kids can

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Ingredients

- 125g Butter
- 125g Dark Chocolate
- 2 Eggs
- 3/4 cup Superfine caster sugar
- 1 cup Plain flour
- 2 tbsp Self raising flour
- 3/4 cup chopped Pecan or Macadamia nuts

Instructions

1. Place butter and chocolate in a saucepan over very low heat. Stir until mixture is just smooth.
2. Place eggs and caster sugar in a bowl and beat until is pale and thick. Fold in the chocolate mixture, sifted the flours and nuts through.
3. Pour mixture into greased brownie tray or 20 cm square cake tin.
4. Bake in a preheated oven 180c oven for 30 minutes or until the brownies are set.
5. Allow it to cool and cut them to squares and served.
6. Served with either whipped cream or some vanilla ice-cream. And a strong cup fresh brewed coffee.