

# Tracey's American Brownies



## Ingredients

- 110g (4oz) butter
- 50g (2oz) dark chocolate (70% cocoa solids)
- 2 eggs, beaten
- 225g (8oz) granulated sugar
- 50g (2oz) plain flour, sifted
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 110g (4oz) chopped nuts (any type you fancy)

## Preparation

Pre-heat the oven to gas mark 4 / 350°F / 180°C.

First, melt all the butter and chocolate in a bain-marie over a low heat. Once melted, remove from the heat and stir in all the other ingredients. Mix thoroughly and spread into a baking tin, which should be well greased and lined with greaseproof paper.

Bake in the oven for 30 minutes, until the mixture begins to shrink away from the sides of the tin and the centre should feel springy. A knife inserted into the centre should come out cleanly.

Leave in the tin to cool and firm for about 10 minutes before dividing into squares. Transfer the brownies to a wire rack to finish cooling - if you can resist eating them while they are warm!

## Tracey Weetman, Frettens Receptionist

"My son loves making and eating these brownies!  
They are squidgy, nutty and deliciously chocolately!"

