

Chocolate Brownies

The best brownies are soft in the centre and have a crust on top. This recipe couldn't be simpler – all you do is measure the ingredients into a bowl and give it all a good mix!

Step one Preheat the oven to 180°C/Fan 160°C/gas 4. Cut a rectangle of non-stick baking parchment to fit the base and sides of the tin. Grease the tin and then line it with the paper, pushing it neatly into the corners.

Step two Measure all the ingredients into a large bowl and mix with a hand-held electric mixer until evenly blended.

Step three Spoon the mixture into the prepared tin, scraping the sides of the bowl with a plastic spatula to remove all of it. Spread the mixture gently to the corners of the tin and level the surface with the back of the spatula.

Step four Bake for 40–45 minutes, until the brownies have a crusty top and a skewer inserted into the centre comes out clean. Cover loosely with foil for the last 10 minutes if the mixture is browning too much. Allow the brownies to cool in the tin and then cut into 24 squares. Store in an airtight tin.

Makes 24

Cake tin needed:
a 30 x 23 x 4cm
(12 x 9 x 1½ in)
traybake tin or
roasting tin

275g (10oz) butter,
softened

375g (13oz) caster
sugar

4 large eggs

75g (3oz) cocoa
powder

100g (4oz) self-raising
flour

100g (4oz) plain
chocolate chips