

Chocolate Little Britain brownies



Ingredients:

- 100g butter
- 175g caster sugar
- 75g brown or muscovado sugar
- 125g chocolate (plain or milk)
- 1 tbsp golden syrup
- 2 eggs
- 1 tsp vanilla extract
- 100g plain flour
- 1/2 tsp baking powder
- 2 tbsp cocoa powder



Method:

Pre-heat the oven to 180°C/fan 160°C/gas mark 4. Grease and line a 20cm cake tin. Place the butter, caster sugar, brown sugar, chocolate and golden syrup in the pan and melt gently on a low heat until it is smooth and lump-free. Remove the pan from the heat. Break the eggs into the bowl and whisk with the fork until light and frothy. Add the eggs, vanilla extract, flour, baking powder and cocoa powder to the chocolate mixture and mix thoroughly. Put the mixture into the greased and lined cake tin and place on the middle shelf of the oven. Bake for 25-30 mins.

Remove, allow to cool for 20-30 mins before cutting into bite-size wedges and serve.

Cals: Better than a burger, worse than lettuce

Fat: Obviously

COOK'S TIP



Talking of bite-size wedges, you can spread the cost of Nationwide home insurance by Direct Debit for no extra charge.



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