

# Chocolate Brownies

## Ingredients:

185g butter

70g flour

275g caster sugar

3 eggs

40g cocoa powder

185g dark chocolate

50g white chocolate  
chopped

50g milk chocolate

chopped



## Method:

Preheat oven to 180°C and grease a baking tin.

Put butter and dark chocolate into a microwavable bowl and microwave until all melted, butter and chocolate can be broken up to melt faster, stir every 30 seconds.

In another bowl sieve flour and cocoa powder and mix together.

In another bowl crack the eggs and sieve in the sugar and mix.

Add both dry mixture and the egg mixture in with the melted butter and chocolate and mix well.

Add chopped milk and white chocolate pieces into the mixture and mix until well combined.

Scoop the brownie mixture into the greased tin and spread evenly.

Place into the middle of the oven and let it cook for 35 minutes or until done.

After its cooked take out the oven and let it cool for a little bit before taking it out the tin to prevent it breaking.

Slice into pieces and enjoy.

The story behind my recipe:

I chose this recipe because it helped me get through some rough times in my life where I was feeling low in school. Every time I made this it would cheer me up, so now whenever I feel sad I make this to cheer me up.

By Molly J - Flipside & Peer Support Group