

# Chocolate Brownies

## Ingredients:

- 240g Nutella/Chocolate Spread
- 2 Eggs
- 110g Plain Flour
- 1 Bag of Chocolate Chips, Chocolate Peanuts or Chocolate Buttons (optional)

## Method:

- Put all the ingredients except for the optional chocolate in a bowl and mix well until you form a batter that looks thick and shiny. Add your optional bag of chocolate and mix gently.
- Line a 2 inch or thicker baking tray with parchment paper. Pour the batter into the tray and bake at 175c for 20-25 minutes in the oven.
- To check if the Brownies are cooked, you can insert a skewer into the cake & if your skewer comes out clean then it is cooked, if it has cake mixture stuck to it then it may need a few minutes longer.  
*\*Top Tip: If the top of the Brownie looks like it is burning cover with foil and carry on cooking for a little longer.*
- Remove from the oven and leave to cool, serve with ice cream, single cream or on its own - and enjoy!

---

I hope you all have fun making these super easy brownies!

Please send over pictures of your creations, I would love to see them!

- Mrs Lineker

