



Valentine Brownies 😊

Ingredients:

220g	Dark chocolate
4	Eggs
50ml	Vegetable oil
120g	Brown sugar
1 tsp	Almond extract
1 tbsp	Cocoa
80g	Plain flour
1 tsp	Baking powder
pinch	salt

Method:

- Preheat the oven to 180C (fan oven)
- Grease the base of a 20cm square cake tin.
- Put the chocolate into a glass bowl and gently melt over a pan over simmering water.
- In another bowl, whisk the eggs, oil, sugar, and almond extract for 8 to 10 minutes.
- Keep whisking until the mixture is pale and thick.
- Sift in the cocoa, flour and baking powder, gently fold together and add a pinch of salt.
- Pour over the melted chocolate and fold again.
- Spoon into the cake tin and cook for 20 to 25 minutes.
- Cut into squares and enjoy 😊

Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to alanrtilley@mail.com or text them across to 07817777739