

Rich Chocolate Brownies

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Ingredients:

5oz dark chocolate.
8oz butter.
5 eggs.
1lb caster sugar.
4oz plain flour.
2oz cocoa powder.

Directions:

1. Heat the oven to 375F. Line a roasting tin with baking parchment(about 8x12 inches).
2. Melt the butter and chocolate in a large pan.
3. Take the pan off the heat. Stir in the sugar, sift in the flour and cocoa powder. Add the eggs and mix all ingredients together.
4. Pour into the roasting tin and bake for 30-40 minutes until you can put a knife in and it comes out clean. The top should be solid, but the inside still soft.
5. Once cooked, take out of the oven and cool in the tin. Cut into 2in squares.