

Chocolate brownies

Chocolate heaven! Treat yourself to a batch of brownies!

Ready in **45** minutes Serves **16**

Ingredients

- 150g plain flour
- 50g cocoa powder
- 2 tsp baking powder
- 150g soft brown sugar
- $\frac{3}{4}$ cup soya milk
- $\frac{1}{4}$ cup sunflower oil
- $\frac{1}{2}$ cup of water or cold strong black coffee
- 50g chopped walnuts
- 100g dark chocolate chips

Method

1. Preheat oven to 180°C/Gas mark 4.
2. Grease and line a brownie tin (20cm/8 inch square or 23cm/9 inch square).
3. Sift and mix the flour, cocoa, baking powder and sugar in a large bowl.
4. Add the liquid mixture to the dry ingredients and mix thoroughly.
5. Pour into the prepared cake tin.
6. Bake for about 25 minutes.
7. Take care not to over cook them, so, unlike cakes,
8. you don't want a skewer to come out clean.
9. Allow to cool for at least 10 minutes.
10. Dust with cocoa powder or icing sugar and serve.