

Chocolate Brownies

By John Quigley



Ingredients

3 eggs
130g unsalted butter
150g golden caster sugar
60g cocoa powder
175g self raising flour
1 tsp vanilla extract
2 tbsp golden syrup

Prep/cook Time: 40 mins

Method

1. Heat oven to 180C
2. Cream butter, vanilla, golden syrup and sugar until light and creamy.
3. Crack in eggs and beat till thoroughly incorporated.
4. Sieve in flour and cocoa powder and fold together.
5. Pour into shallow brownie tray and bake for 25/30 min-centre should be springy when touched.