

# Chocolate Brownies

**Season:** Spring

**Type:** Dessert

**Serves:** 28 tastings

**From the garden:** -

**Class focus:** Measuring ingredients with a kitchen scale, stirring and mixing brownie batter



## Equipment:

Large mixing bowl x 1  
Small saucepan x 1  
Wooden spoon x 1  
Kitchen scale  
Measuring spoons  
Measuring cups  
Baking paper  
Deep baking tray x 1  
Serving plate x 5  
Kitchen tong x 5

## Ingredients:

3  $\frac{3}{4}$  cups plain flour  
 $\frac{3}{4}$  cup cocoa powder  
1  $\frac{1}{2}$  teaspoons baking powder  
  
210g butter  
400g choc chips  
 $\frac{3}{4}$  cup sugar  
3 tablespoons honey  
300ml cold tap water

## What to do:

1. Heat the oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place first 3 ingredients in a large mixing bowl, stir to combine.
4. Place the next 5 ingredients in a small saucepan over low heat, stir until all choc chips are melted.
5. Then **remove from heat** even if there are some small lumps of butter left.
6. Pour into the flour-cocoa mixture and mix evenly.
7. Pour mixture into the lined deep baking tray.
8. Bake in the oven for 15 minutes or until skewer inserted comes out with just a few crumbs.
9. Cut the cake into 28 pieces.
10. Serve into 5 serving plates with a kitchen tong in each.