**Chocolate Brownies**

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| **275g (10oz)** | butter, softened |
| **375g (13oz)** | caster sugar |
| **4** | large eggs |
| **75g (3oz)** | cocoa powder  |
| **100g (4oz)** | self-raising flour |
| **100g (4oz)** | plain chocolate chips  |

Preheat the **oven** to 180°C/Fan 160°C/gas 4.

Cut a rectangle of non-stick baking parchment  to fit the base and sides of a **baking tray**.

Grease the tin and then line it with the paper, pushing it neatly into the corners.

Measure all the **ingredients** into a large **bowl** and **mix** with a hand-held electric mixer until evenly blended. 

Spoon the mixture into the prepared **tin** with a spatula .

**Bake** for 40–45 minutes. 

Allow the brownies to cool in the tin and then **cut** into squares and enjoy!!! 

Yummy!!!!! 