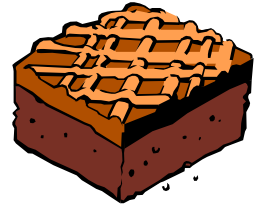


# CHOCOLATE BROWNIES



## INGREDIENTS:

- 115 g butter, melted
- 200 g white sugar
- 2 eggs
- 60 g self-rising flour
- 30 g unsweetened cocoa powder
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon vanilla extract

## DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease and flour an 20x20 cm baking pan or line bottom with greaseproof.
3. In a medium bowl, beat together the butter and sugar.
4. Add eggs, and mix well.
5. Combine the flour, cocoa and salt and stir into the sugar mixture.
6. Mix in the vanilla
7. Spread evenly into the prepared pan.
8. Bake for 25 to 30 minutes in the preheated oven, or until edges are firm.
9. Cool before cutting into squares.