## **CHOCOLATE BROWNIES**

## **Ingredients:**

- 175g soft margarine
- 65g cocoa powder
- 300g sugar
- 3 eggs, beaten
- 1½ tsp vanilla extract
- Pinch of salt
- 115g self raising flour

## **Instructions:**

- 1. Pre-heat the oven to 180°C
- 2. Heat the margarine and mix in the cocoa.
- 3. Stir in the sugar.
- 4. Add the eggs, vanilla and salt together.
- 5. Add the flour until smooth.
- 6. Pour into a tin, and bake until well risen.
- 7. Cut into bars and display 3.