Fairtrade Chocolate Brownies

Ingredients

100g dark chocolate

100g margarine

1 large egg

150g caster sugar

¼ teaspoon vanilla extract

70g plain flour

Utensils

Scales

3 small bowls

Wooden spoon

Cup

Fork

Tin

Measuring spoons

Sieve

Method

Preheat the oven to 180C (fan) and line the baking tin with baking paper.

Break the chocolate up into small pieces. Weigh the margarine into a small bowl and then add the chocolate.

Melt the butter and chocolate together in the microwave in short bursts (30 seconds and then 10 seconds at a time), stirring until melted.

Break the egg into a cup and whisk with a fork, then pour it into a separate bowl. Add the sugar and vanilla extract, then whisk together until the mixture is smooth.

Once the chocolate and butter have melted, pour into the egg and sugar mixture. Stir well until combined.

Place the sieve on the spare bowl. Place both on the scales, zero then weigh the flour. Sift in the flour a bit at a time, stirring in between until fully combined.

Pour the mixture into the prepped baking tin, and place in the oven for 20 minutes or until the top has formed a light crust and cracked a little. It will have a slight wobble to it. Allow to cool for up to 20 minutes before removing from the tin to a wire rack. Once cool, slice into squares with a sharp knife.