Chocolate Brownies

150g butter
1 cup Cocoa
4 eggs
2 cups Sugar

1tsp Vanilla Essence
¾ cup Plain Flour
1tsp Baking Powder
1pkt White Choc Bits

Preheat oven to 160°C.
Grease a 27x18x3cm slice tray.
Melt butter and stir in cocoa, allow to
cool slightly. Beat in eggs then stir
in sugar and vanilla.
Sift flour and baking powder together.
Add to mixture and stir until thoroughly
mixed. Stir through White Choc Bits.
Pour into tin.

Bake in preheated oven for 45-50mins or
until just firm when pressed in the centre.
Leave in tin for 20 minutes. When cold,
sprinkle with icing sugar and cut
into squares.

All gone!!

Chocolate

Many would agree that chocolate is the ultimate comfort
food. We munch on it when we're happy, we scoff it
down when feeling low. We devour it when we're hungry,
we nibble on it when we're stuffed. Let's face it, we'll
rationalise about anything and everything just to get our
hands on some chocolate.