

# Fat Witch Brownies



## Ingredients:

200g Unsalted Butter  
140g Dark Chocolate Chips  
285g Granulated Sugar  
4 Eggs (Large)  
1 tsp Vanilla Essence  
145g Plain Flour  
1 pinch Salt

## Directions:

1. Grease or line a 9"x9" baking pan. Dust with flour and tap out. Preheat the oven to 180°C
2. Melt the butter and chocolate in a small pan over a low heat, stirring frequently. Set aside to cool.
3. Cream the sugar and eggs together, add the vanilla. Add to the cooled chocolate mixture and mix until well blended.
4. Measure the flour and salt and sift into the chocolate mixture. Mix the batter gently to incorporate the flour. Do not over mix.
5. Spread the batter evenly into the prepared pan and bake for 30-35 mins until a inserted toothpick comes out clean with no batter mix on it.
6. Allow to cool before cutting.

## Nutrition:

Serves 12-16

**Prep Time:**

**Cooking Time:** 30-35 Mins



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