



# Dusted chocolate brownies

Makes 9

## Ingredients

150g/5oz Fairtrade plain chocolate  
100g/4oz unsalted butter  
2 tbsp Lyle's Golden Syrup  
2 large eggs, beaten  
few drops Fairtrade vanilla extract  
100g/4oz self raising flour  
150g/5oz Fairtrade icing sugar, plus extra for dusting  
25g/1oz Fairtrade cocoa powder  
50g/2oz milk or white Fairtrade chocolate chips

## Method

Preheat the oven to 180C/350F/gas 4. Break the chocolate into a small pan and add the butter and syrup. Heat gently, stirring until melted; leave to cool slightly.

Stir in the eggs, vanilla, flour, icing sugar, cocoa and chocolate chips, mixing until well blended. Pour the mixture into a 6in square tin and bake for 25 minutes until set and crusty.

Cut into squares and transfer to a wire rack to cool. Dust heavily with icing sugar and serve.

## Tip

Try serving these brownies hot from the tin with a scoop of vanilla ice cream or drizzle of cream for a brilliant pudding.

