

Makes: 9-12 pieces

Description

Our Chocolate Fudge Brownie Mix contains Dark Belgian Chocolate Chunks and cocoa to give a rich chocolate intensity.

What you need:

2 eggs (beaten) 140g unsalted butter softened 8" square baking tin baking paper

Instructions:

- Preheat oven to 180° C/ 160° C fan/Gas 4
- · Line an 8" square baking tin
- Pour the contents of the jar into a bowl
- · Add softened butter and 2 beaten eggs
- Beat together by hand or with a mixer until evenly blended
- Pour into the tin and bake for 35-40 minutes until the brownies have a crusty top and a skewer inserted into the centre comes out clean.
- Leave to cool in the tin and then cut into squares
- Store in an airtight tin for up to 3 days or freeze for up to 3 months

Ingredients:

Self-raising **flour** (**Wheat flour**, raising agents: mono Calcium Phosphate, sodium carbonate, calcium, niacin, iron, thiamine), dark chocolate chunks (cocoa mass, sugar, emulsifier (**soya** lecithins), flavouring: natural vanilla), Cocoa powder, caster sugar, soft light brown sugar.

Note: The brownie mix does not contain **nuts** but is made in an environment which handles **nuts**.