

## Chocolate Brownies

100g butter  
40g cocoa powder  
50g plain chocolate broken into pieces  
2 medium or large eggs  
Half level teaspoon salt  
225g light muscovado sugar  
50g self raising flour

PREHEAT OVEN TO 180C/160 FAN/MARK4

1. Grease/butter and line 7inch square tin.
2. Stir butter over gentle heat until melted .
3. Stir in cocoa until it is smoothly blended,
4. Then add the chocolate, stir until melted,  
And remove from the heat.
5. Whisk eggs, salt and sugar in a large bowl  
Until light and frothy.
6. Then whisk in the butter and chocolate mixture
7. Sift flour onto mixture and stir in well.
8. Pour into prepared tin.
9. Bake in centre of oven for 30 to 40 mins.  
It should still feel slightly undercooked.
10. Cool in the tin, then sieve with a little icing  
Sugar and cut into 9 squares. Remove with a  
Flexible spatula.

## Fruit Cake Recipe

225g (8oz) self raising flour  
100g (4oz) butter / margarine  
100g (4oz) sugar  
100g (4oz) mixed dried fruit  
5ml (1tsp) grated lemon rind  
A pinch of nutmeg  
1 egg  
75ml (5 tbsp) milk

Mix flour and butter / margarine to resemble breadcrumbs. Add sugar, fruit, lemon rind and nutmeg. Beat egg and milk together and add to the flour mixture.

Bake in a 6" round or 1lb loaf tin for approximately 1 ¼ - 1 ½ hours in oven temperature 180c / 350F/ Gas mark 4.