

Hannah's Birthday

♥ 'Tea & Cake' Day ♥

30th April










BROWNIE RECIPE!



Follow my step-by-step guide to make one of Hannah's favourite treats!



TO MAKE WILLBERRY'S SPECIAL BROWNIES, YOU WILL NEED THE FOLLOWING...

-  3 large eggs
-  275g caster sugar
-  75g melted butter
-  ½ teaspoon vanilla extract
-  110g plain flour
-  4 tablespoons cocoa powder
-  ½ teaspoon baking powder
-  ½ teaspoon salt
-  110g chopped walnuts

METHOD...

- 1** Preheat the oven to 180C / Gas Mark 4.
- 2** Grease and line a 20cm (8inch) square tin.
- 3** Whisk the eggs and sugar together until the mixture is pale, thick and creamy (P.S. keep going! It will get there)
- 4** Beat in the melted butter and vanilla extract.
- 5** In another bowl, sieve and mix the flour, cocoa powder, baking powder and salt.
- 6** Fold the dry ingredients into the butter, egg and sugar mixture – using a figure of 8 motion to keep in the air.
- 7** Pour into the prepared tin and bake for 35-40 mins, the brownies should have a papery top and still have a little wobble in the middle for extra gooeyness.
- 8** Allow brownies to cool in the tin for around 10 minutes... if you can wait that long!



Psssstt.....

Not a nut fan?

Why not switch out walnuts for white, milk or dark chocolate chips for some extra yummy chocolately goodness!