

# CHOCOLATE BROWNIE



## INGREDIENTS

250g	Plain flour
350g	Demerara sugar
65g	Cocoa powder
1tsp	Baking powder
250ml	Water
250ml	Vegetable oil
1tsp	Vanilla extract

## Method

1. Preheat the oven to 180°C/Gas mark 6.
2. In a large bowl, mix together the flour, sugar, cocoa powder and baking powder. Pour in the water, vegetable oil and vanilla and mix until well blended.
3. Pour the mixture into a greased and lined baking tin.
4. Bake for 25-30minutes, until the top is no longer shiny. Let cool for at least 10 minutes before cutting into squares.