Courtesy of The Red Cross – Please Donate





250g butter

³/₄ cup cocoa powder, sifted
³/₂ cups caster sugar
5 eggs
1 ½ tablespoons vanilla essence
³/₄ cup flour, sifted
1 tablespoon baking powder
250g good quality dark chocolate, chopped
2 cups raspberries, fresh or frozen
cream to serve (optional)

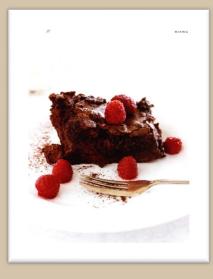
1. Preheat the oven to 150°C. Line the sides and base of a 38 x 27cm (or similar) baking tin with baking paper.

 Melt the butter in a medium saucepan. Remove from the heat and add the cocoa, sugar, eggs and vanilla essence. Mix until combined.
 Fold in the flour, baking powder and chocolate. Gently mix in the raspberries.

 Spread the mixture in the prepared tin and bake for about 1-1½ hours. The outer edges will be slightly crisp and the inner brownie will be soft and gooey.
 Cool in the tin. Cut into pieces.

Serve with cream and raspberries.

Makes 16-20 pieces.







Two Dedicated Salespersons Every Listing

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home. Until then, please enjoy & feel free to share this selected recipe Email: jas.sergeant@raywhite.com Phone:021 184 2626