

Courtesy of The Red Cross – Please Donate



Chocolate & Raspberry Brownie

250g butter
¼ cup cocoa powder, sifted
3½ cups caster sugar
5 eggs
1½ tablespoons vanilla essence
¾ 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.
2. 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.
3. 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.
4. Cool in the tin. Cut into pieces.
5. Serve with cream and raspberries.

Makes 16-20 pieces.



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- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
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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

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