

Lili's Chocolate Brownies

I have to say that I have been making these for so long that I can almost do them in my sleep. Mum used one of my brownies as her prepared ingredient in a BBC Masterchef round, I was just ten when I made the one that she took to the show – but this week I'll make sure she actually gets one to eat herself on Mother's day!

175g plain chocolate
175g butter
175g soft brown sugar
2 eggs lightly beaten
225g Self raising flour



Oven 180°C fan-assisted 160°C Gas4

1. Prepare a baking tin (20cm x20cm) by lining it with silver foil.
2. Put the chocolate and butter into a pan and melt them together over a gentle heat.
3. Add the soft brown sugar and gently heat it until it dissolves.
4. Allow the pan to cool a little or the eggs will scramble. I put the pan in a washing up bowl of cold water to cool it down.
5. Add the lightly beaten eggs and then carefully fold in the flour.
6. Pour the mixture into the prepared tin.
7. Bake in a moderate oven for 15-20 minutes until the brownie is just firm.

This will cut up into 15-20 squares depending on the size. Hide them from younger brothers (or sisters) to ensure that your Mum gets one on Mothering Sunday.