

# Chocolate Chilli Brownies



## Ingredients

|         |                         |
|---------|-------------------------|
| 225g    | Butter                  |
| 100g    | Cocoa powder            |
| 4       | Large eggs              |
| 450g    | Caster sugar            |
| 1/2 tsp | vanilla extract         |
| 150g    | Barkat flour mix        |
| 1/2 tsp | Barkat baking powder    |
| 2 tsp   | Mild chilli powder      |
|         | Icing sugar for dusting |

## Method

1. Preheat oven to 180c/160c fan/gas 4. Grease a 4cm deep rectangular tin 28cm x 19cm, and line with baking paper.
2. Melt the butter in a small pan. Remove from heat and stir in the cocoa. Leave to cool for 10 mins .
3. Whisk the eggs, sugar and vanilla extract together in a large bowl until pale and foamy.
4. Stir in the cocoa mixture, flour, baking powder and chilli powder. Pour mix into tin. Bake for 35mins or until top is firm and centre is still soft .
5. Cool for 10 mins and then turn out onto a cooling wire When cold cut into 16 squares and dust with icing sugar.

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