

Mini Chocolate Brownie

Allergens – **Gluten**, **Milk**, **Egg**

Ingredients

Quantity	Ingredient
150g	Margarine
150g	Granulated Sugar
200g	Eggs (3) (beaten)
200g	Self-raising Flour (contains Wheat)
40g	Cocoa Powder
	Vanilla Essence (to taste)



Method

1. Melt the margarine and sugar together.
2. Gently mix the beaten eggs, flour, cocoa and vanilla essence, if used.
3. Spread the mixture into a greased tin being careful not to overwork.
4. Bake in a fan assisted oven at 180°C, 350°F, Gas Mark 4 for 15 minutes - **or** - for 25 minutes in an ordinary oven.
5. Cool and portion.

Nutritional Content per 20g portion

Energy (kcal)	Fat (g)	Saturated Fats (g)	NMESugar (g)	TotalSugar (g)	Salt (g)	Carbs (g)
= 67.7	= 3.6	= 0.9	= 3.9	= 4.0	= 0.2	= 7.8

Portion size - Primary - 20g

Reviewed September 2018