



**Brownies**  
by Jon

Ingredients

375g Plain Chocolate  
250g Soft Margarine  
2 tsp Instant Coffee  
2 tbsp Hot Water  
2 Eggs  
250g Caster Sugar  
1 tsp Vanilla Essence  
90g Self Raising Flour  
175g Chopped Walnuts  
250g Plain Chocolate chips/chunks for the filling

Method

Place the 375g of chocolate and margarine into a bowl and melt over a saucepan of boiling water or use a microwave (be careful if microwaving not to over do it and burn the chocolate you must keep stirring it).

Mix the coffee and hot water together to dissolve in a large bowl.

Add in the eggs and caster sugar.

Mix in the vanilla essence.

Once beaten fold in the flour, walnuts and the 250g of chocolate chips/chunks.

When it is combined pour the mixture into a greased tin 30x23cm.

Bake in a preheated oven at 190C/Gas 5 for around 40 minutes.

Do not let the mixture over cook. It should be firm to the touch on the top but the mixture should still be nice and chewy in the middle.

Leave to cool and then slice and serve.

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