



## BROWNIES

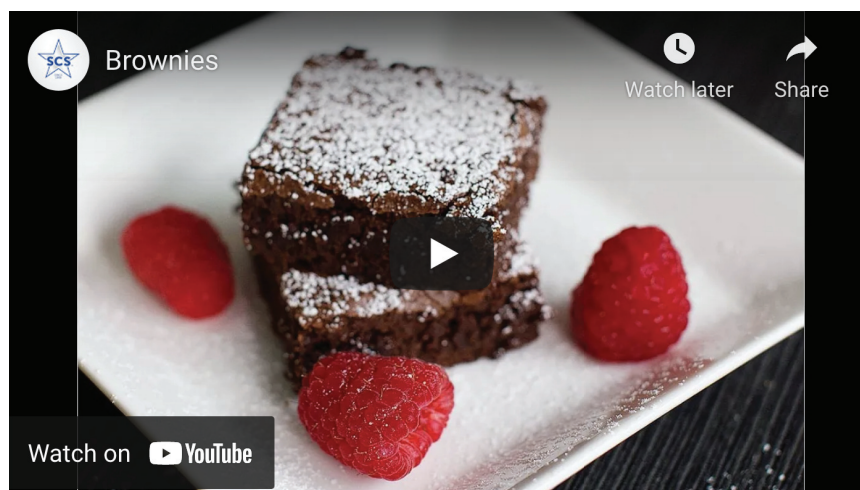
Servings: 20

I've never met a person who didn't love a good brownie. Brownies are one of the hardest working desserts I know and love; they can bring happiness to all occasions and smiles to everyone's faces. Let's go make some happiness!

### INGREDIENTS:

160g	SCS Unsalted Butter
1¼ cup	Cake Flour
1/2 tsp	Salt
1 tsp	Baking Powder
170g	Unsweetened Chocolate
400g	SIS Caster Sugar
4	Eggs
1 tbsp	Vanilla Extract
Raspberries and SIS Icing Sugar for Toppings	

1. Preheat oven to 165°C.
2. Break chocolate and cut butter into small cubes, add them into a bowl, melt over a bain-marie (to prevent the chocolate from splitting and caking), stir and mix it well.
3. Transfer the melted chocolate into a mixing bowl, add in caster sugar and mix well.
4. Mix in 4 eggs into the mixture all at one time.
5. Mix baking powder and salt in a separate bowl and add it to the mixture.
6. Add vanilla extract to the mixture and mix well.
7. Butter the baking tray and line it with grease paper.
8. Pour the batter into the baking tray and spread it evenly.
9. Bake at 165°C for 15 minutes.
10. After the cake is cooked, remove from oven and rest the cake for 15 minutes.
11. Slice the cake to the size you like and dust it with powdered sugar and raspberries. It is ready to serve.



<https://youtu.be/GGeNJMrAU88>