



kids only!
**COOKERY
CORNER**

Steve's Peanut Butter Brownies!



makes 16 squares



preparation: 20 mins
cooking: 35 mins



shopping list...

225g chunky peanut butter
150g dark chocolate
280g light brown sugar
3 medium eggs
100g self-raising flour
raspberries to decorate



kitchen kit...

20cm baking tray
baking paper
saucepan
large mixing bowl
wooden spoon
knife - watch your fingers!



What to do...

one:

Preheat the oven to 180°C (Gas Mark 4), and grease and line a baking tray with the baking paper.

two:

Melt all the chocolate, 175g of the peanut butter and all of the sugar in a pan - stirring occasionally until melted.

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three:

Using the wooden spoon beat in the eggs one by one.

four:

Stir in the flour and pour the mixture into the lined tray.

five:

Melt the rest of the peanut butter in a microwave until runny, and drizzle over the brownie mix.

six:

Top off the mix with a few raspberries and poke them into the batter a little bit.

seven:

Bake for 30-35 minutes, when cooked leave to cool in the tin before cutting into squares.



all done!