

## **Chocolate Brownies**

**200 grams of butter  
1/2 cup cocoa  
2 cups brown sugar  
1 tsp vanilla essence  
1 cup plain flour  
2 eggs  
1/2 cup chopped walnuts**

**Turned oven to 180 degrees. Grease a tin.**

**Put butter and cocoa in the pot. Melt gently. Don't boil it.**

**Add sugar and vanilla. Stir in really well. Take off heat sift in flour. Stir it in. And eggs. Beat them in really well. Add chopped walnuts. Stir in. Spread evenly in tin. Bake 20 to 25 minutes.**