Raspberry Brownie

A delicious dessert taken straight from our High School menus!

Makes

8 Brownies

Ingredients

250g	Self-Raising Flour
45g	Cocoa Powder
250g	Caster Sugar
345g	Vegetable Oil
1 tsp.	Vanilla Essence
3 x	Eggs - beaten
50g	Raspberries (fresh or frozen work)
Pinch	Salt

Method

1. Sieve the flour, cocoa powder and salt in to a bowl.
2. Stir in the caster sugar.
3. Add the vegetable oil, vanilla essence, eggs and raspberries and mix well.
4. Pour the mixture in to a greased and lined square tin (20cm x 30cms)
5. Bake in a moderate oven at 180°C/Gas Mark 4 for 30-35 minutes.
6. Portion up when cool.

Serving Suggestion – delicious served with a dusting of icing sugar!