

# Basil's Benedictine Brownies

## Ingredients:

200g dark chocolate  
175g butter  
325g sugar  
130g plain flour  
3 eggs

## Method:

1. Grease a square baking tray with high sides with butter or line one with baking paper.
2. Preheat the oven to 170C / Gas mark 3.
3. Melt butter and chocolate in a bowl over some simmering water.
4. Measure sugar into a mixing bowl and pour in melted chocolate/butter, mix together.
5. Add flour and mix together until smooth.
6. Add eggs and mix until smooth.
7. Pour into baking tray and bake for 30 minutes.
8. Loosen the sides with a knife, let it cool in a tin then turn out onto a board to cut it up.
9. Brownies.

