

## Choc Fudge Brownies

Makes 10 but depends on size you cut!

### Ingredients:

300g butter or margarine  
4 x large happy eggs  
400g caster sugar  
210 g plain flour  
2 x teaspoon vanilla essence  
115g chopped walnuts or pecans  
105g cocoa powder

Preheat oven to 180C/ 350F/Gas 4

### Fudgey Icing:

50g butter  
35g cocoa powder  
½ teaspoon vanilla extract  
200g sifted icing sugar  
Milk to mix



### Method:

- 1 For the Brownies, melt the butter then the cocoa powder, mix well
- 2 Stir in the sugar
- 3 Beat in the happy eggs one at a time
- 4 Add the Vanilla essence
- 5 Stir in the flour and nuts and mix well
- 6 Pour the mixture into a greased 9inch x 13inch roasting tin/tray
- 7 Bake for 30 minutes until firm
- 8 Whilst Brownies are cooking, make the Icing:
- 9 Melt the butter in a saucepan , add the rest of the dry ingredients and the essence....mix well , slowly add a little milk until you have a spreading consistency
- 10 When the brownie mixture has cooled, spread over the icing
- 11 Cut the cake into squares and enjoy!