

Tyler & Logies Chocolate Brownies:

Ingredients

½ cup of standard flour
125g butter
¼ cup of cocoa
½ teaspoon of baking powder
2 eggs
1 cup sugar
1 tsp. vanilla essence
Icing sugar to dust
** Optional ½ cup of coconut*

Directions

1. Preheat oven to 180 C, grease baking tin and line base.
2. Place butter in saucepan and stir over low heat until melted, then add in cocoa and remove from heat after a minute
3. Stir in sugar, add in eggs (beating well) after each one
4. Beat in vanilla essence and optional coconut*
5. Shift into mix flour and baking powder
6. Pour into tin and bake for 20-30 min
7. Cool on rack and then sprinkle icing sugar to dust and cut into triangles or square pieces.



Story

We have a very special Poppa who we love dearly. We talk about him all the time and he watches over us. Poppa in heaven was looked after by Hospice when he was sick, as Logie & I love baking (mostly licking the spoon & bowl). When mummy stumbled onto the baking for hospice website, it seem like a perfect recipe to enjoy more of our family baking time and a opportunity to give back and say thanks.

Tyler & Logie - 'Poppas lil bakers'