

Fire-Breathing Brownies

PREPARATION TIME:	45 minutes
COOKING TIME:	30 minutes
DIFFICULTY LEVEL:	Easy
PREPARATION:	A grown up should help to measure out the ingredients and use the oven.

Ingredients:

- 150g / 5oz rich dark chocolate, finely chopped
- 150g / 5oz butter, plus extra for greasing
- 30g / 1oz ground chili
- 370g / 12½oz sugar
- 110g / 4oz flour
- 1 tsp ground cinnamon
- 1 tsp salt
- 3 eggs

Utensils:

- Small saucepan
- Mixing bowl
- Aluminum foil
- Metal baking tin (20cm x 20cm)
- Wooden spoon

Instructions:

Ask an adult to preheat the oven to 180C/Gas 4.

Put a small saucepan over a low heat on the hob.

Melt the chocolate and butter in the saucepan.

Add the chili, cinnamon and salt to the melting chocolate and stir occasionally.

Once the chocolate and butter has melted, set the saucepan aside to cool.

Line the metal baking tin with aluminium foil.

TIP: Use enough foil to create a lip over the sides of the pan. This will allow you to easily remove the brownies later.

Lightly grease the foil with butter.

Combine the melted chocolate with sugar until fully mixed.

Then add the eggs and stir until the mixture is smooth.

Fold in the flour and stir until completely mixed and pour the mixture into a baking tin.

Put the tin in the oven for about 30 minutes or until the brownies feel firm.

TIP: You can tell if your brownies are properly cooked (firm) if you stick a fork into the centre of them and it comes out clean.

Using an oven glove, remove the brownies from the oven.

Lift the foil out of the tin to remove the brownies and set them aside to cool.

TIP: To improve the texture of the brownies, wrap them in cling film and let them sit for several hours at room temperature.

Slice the brownies into squares and serve.

