

Recipe: Break Your Diet Brownies

As promised, here is a famous cake recipe Candice 's penfriend (6E)

Break Your Diet Brownies (from [Fay's Family Food](#) cookery book)

Ingredients:

180g dark chocolate (chocolat noir)
180g butter (beurre)
260g caster sugar (sucre blanc)
3 large eggs (gros oeufs)
80g plain flour (farine)
50g cocoa powder (poudre de cacao)
200g galaxy chocolate, roughly chopped (chocolat noir grossièrement coupé en morceaux)

Method:

1. Pre-heat the oven to 180oC (fan assisted)/200o and line a brownie tin (moules à brownies) with baking powder (levure). Let the paper fall over the edge so you can use it to lift the cake out later (laisser le papier retomber sur les bords afin de l'utiliser pour soulever le gâteau)
 2. Break up (casser) the dark chocolate and put it in a glass or metal bowl with the butter. Gently melt until smooth (faire fondre. Let it cool slightly. [I melted in the microwave (micro-ondes)- much easier!]
 3. Separately beat the sugar and eggs with an electric whisk (batteur électrique) until creamy, then fold (mettre dans...) into the chocolate mixture.
 4. Sift (saupoudrer) the flour and cocoa over the whole lot and mix in with a big metal spoon.
 5. Finally, fold in the chopped-up chocolate pieces. Pour into your dish and bake (faire cuire au four) for 35-40 minutes.
 6. Leave to cool before lifting out, using the lining as a sling.
- Cut into pieces whatever size you like....the bigger the better.
These are heavenly (de la même taille).

And here is a rather bad photo:



Yummy yummy!

You MUST try these. Go, now! What are you waiting for?

PS And for my readers who do not live in the UK, Galaxy is like a creamy chocolate, if that helps? I am sure any milk chocolate would be fine.