CHOCOLATE BROWNIE



Ingredients:

(Makes 28 portions)

460g dark chocolate

400ml Vegetable oil

12x Eggs

900g Sugar

4tsp vanilla extract

160g plain flour

100g cocoa powder

20g Baking powder

220g Natural yoghurt

340g White chocolate chunks

Method:

1. Melt dark chocolate over a pan of hot water.
2. In a bowl whisk eggs sugar & vanilla, until fluffy.
3. Add your flour, baking powder , cocoa powder, natural yoghurt, melted chocolate and veg oil to the mix.
4. Fold in the white chocolate chunks.
5. Pour into a large baking tray which is lined with parchment paper
6. Pop into a pre-heated oven at 160c for 45-55min. The brownie should be firm around the edges, a little soft in the middle.
7. Try not to eat the whole batch!