Organise a bake sale at school, work or in your community to help raise awareness of syncope and heart rhythm disorders.

www.heartrhythmweek.org

### Chocolate Brownies

You will need a 17.5x27.5cm tin lined with baking paper

Pre heat the oven to 170c (gas mark 4)

#### Ingredients

- 250g dark chocolate
- 200g butter
- 200g caster sugar
- 100g chopped pecans/walnuts/dried cranberries/butterscotch chips/white chocolate chunks/any combination you desire
- 3 large eggs
- 125g plain flour
- 50g cocoa powder

#### Method

1. Melt chocolate and butter together (in the microwave is good, or using a bain-marie method (heatproof bowl over simmering pan of water)
2. Whisk together the eggs and sugar for one-two minutes until frothy
3. Add the melted, cooled chocolate to egg mixture, and combine
4. Sieve the flour and cocoa into the mix, add the walnuts/chocolate chunks... and mix together
5. Pour the mixture into the tin, and cook in the oven for 20-25 minutes. Turn off the oven but leave the brownies to cool in the oven for two hours (whilst the oven cools completely)
6. Take the tin out of the oven and remove the brownies from the tin; allow cooling before cutting into squares