Y2 Newsletter

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Chocolate Brownies recipe—by Harley

**Ingredients:**
- 200g unsalted butter, chopped
- 200g dark chocolate, broken into pieces
- 1 cup brown sugar
- 3 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 3/4 cup gluten-free plain flour
- 2 tablespoons cocoa powder

**Method:**
Step 1 Preheat oven to 190°C. Line a 5cm deep, 18cm (base) square cake pan with non-stick baking paper.
Step 2 Heat butter, chocolate and sugar in a saucepan over low heat, stirring constantly, until melted and smooth. Transfer to a heatproof bowl. Set aside to cool slightly.
Step 3 Add eggs and vanilla to chocolate mixture. Mix well. Sift flour and cocoa over chocolate mixture. Stir to combine.
Step 4 Pour brownie mixture into pan. Bake for 20 minutes or until just set. Set aside to cool. Once cooled, lift out. Wrap in plastic wrap. Place into an airtight container. Stand for 1 day. Cut into pieces. Serve.

Special points of interest:
- Happy Birthday to Josh for the 25th!
- Reminder that student booklets need to be returned ASAP.

What's on for this week: WEEK Five

- Lunch Orders Wed
- Sailing Wed
- Equine Experience Thurs

OHS Briefing