



Chocolate Brownie with Hidden Courgette (40g per portion)

Ingredients	10 PTNS	20 PTNS	40 PTNS	80 PTNS
Plain flour	125g	250g	500g	1kg
Bicarbonate of soda	0.25	0.5 tsp.	1 tsp.	2 tsp.
Cocoa powder	18g	35g	70g	140g
Caster sugar	100g	200g	400g	800g
Eggs	1	2	4	8
Finely grated courgette	130g	260g	520g	1040g
Vegetable oil (rapeseed oil)	60ml	120ml	240ml	480ml
Vanilla essence	0.5 tsp.	1 tsp.	2 tsp.	4 tsp.
Icing sugar (optional to dust)				

Method:- Pre-heat oven to 180 °C

1. Place small paper cases in to a cupcake tray.
2. Sift together the flour, bicarbonate of soda and cocoa powder. Add the sugar and mix together.
3. Mix together the eggs, oil, vanilla and the washed finely grated courgette.
4. Add the egg mixture to the dry ingredients.
5. Use small ice cream scoop to portion mixture in to paper cases.
6. Place tray in the oven and bake for approximately 15 minutes.
7. Cool on a wire tray, dust with icing sugar.

Allergen advice: contains eggs and wheat

