



# Chocolate brownie recipe



## Ingredients:



flour,



coco powder,



sugar,



baking powder,



salt,



lemon juice,



soya

milk,



vanilla,



coconut

oil and



chocolate

buttons



## Utensils:



big bowl,



cup,



teaspoon,



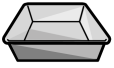
tablespoon,



measuring jug,



wooden spoon,



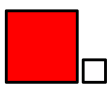
baking tray, greaseproof paper



**Method:**



1. Add 2 cups of flour and 1 cup of cocoa powder into a



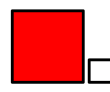
big bowl and mix.



1  $\frac{1}{2}$



2. Add 2 cups of sugar, 1  $\frac{1}{2}$  teaspoons of baking powder



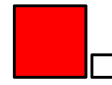
and 1 teaspoon of salt into the big bowl and mix.



3. Add 1 tablespoon of lemon juice to a measuring jug and then fill



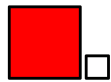
with soya milk to 240ml.



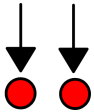
4. Pour the contents of the measuring jug into the big bowl.



5. Pour 1 cup of melted coconut oil and 1 teaspoon of



vanilla into the big bowl and mix.

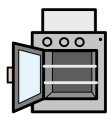


6. Add both packets of chocolate buttons into the big bowl

and mix.



7. Pour brownie mix into a baking tray lined with greaseproof paper



and put in oven for 15-20 minutes on gas mark 4.

