

# **QUICK SUPER BROWNIES**

(serves 4)

## **INGREDIENTS AND QUANTITIES:**

2/3 cup margarine  
1 cup sugar  
2 eggs  
1 tsp. vanilla  
1 cup all purpose flour  
1/2 tsp. baking powder  
1/2 tsp. salt  
1/2 cup cocoa powder  
1/4 cup 6walnuts, chopped

## **EQUIPMENT & UTENSILS:**

Suitable bowl for the microwave  
Sieve  
Mixing bowl  
Rubber spatula  
Paper cups  
Custard cups or muffin tin  
Dry measures

## **PROCEDURE:**

1. Melt margarine in microwave oven for 1 1/2 minutes.
2. Preheat oven to 400 F.
3. Stir in sugar and cool.
4. Break eggs into a bowl, add vanilla. Mix and pour into sugar mixture. Mix.
5. In sifter combine flour, baking powder, salt and cocoa.
6. Sift together over sugar mixture. Mix thoroughly.
7. Stir in walnuts (optional).
8. Pour into individual paper cups and set in custard cups or muffin tins.
9. Cook for 15 minutes or only until slightly moist area is left on top.

**This recipe makes 12 cup cakes. There is no need to double the recipe for a class of six tables of six.**

**One 500ml of Cocoa powder will do two classes.**