

Hooja's Royal Recipe - Chocolate Brownies

PREPARE ONLY UNDER ADULT SUPERVISION

Ingredients

1. Maida – 1 cup
2. Eggs – 3 Nos
3. Unsalted Butter – $\frac{3}{4}$ cup
4. Milk – 2 tablespoon
5. Cocoa powder – $\frac{1}{3}$ cup
6. White sugar – $1\frac{1}{2}$ cups
7. Baking powder – $\frac{1}{4}$ teaspoon
8. Salt – a pinch

Appliances & Utensils

1. Oven
2. Springform tin/Cake tin
3. Butter paper (optional)
4. Sieve
5. Microwave

Procedure

1. Measure 1 cup of maida and sift it to remove impurities. Keep this aside for now. Psst! Sifting the flour also makes for a smooth and airy batter.
2. Ask an adult for help to melt $\frac{3}{4}$ cup of butter in a microwave.
3. In a bowl, add the melted butter, whisk in 3 eggs, add 2 tablespoons of milk.
4. To the same bowl, add $\frac{1}{4}$ teaspoon baking powder and a pinch of salt. Mix all these ingredients well.
5. Add the sifted maida, $\frac{1}{3}$ cup cocoa powder and $1\frac{1}{2}$ cups of white sugar slowly, and mix continuously. Be sure to keep mixing till you get a smooth and thick batter that drops off the spatula.
6. Line a springform tin or any available cake tin with butter paper. If this isn't available, use a generous amount of unsalted butter to coat the entire cake tin.
7. With the help of an adult, preheat the oven to 175°C - 180°C for 5-10 minutes.
8. Ask the adult to also help you set a timer for 25-30 minutes and leave your brownies in to bake.
9. Once the timer goes off, check if the brownie is cooked by asking an adult to stick a toothpick into it. If it comes out with a few brownie crumbs, it's ready! Just make sure you do not get a runny batter on the toothpick.
10. Cool the brownies or eat them warm! They're amazing with vanilla ice-cream, chocolate sauce, caramel or even as they are!