

Chocolate Brownie

moist, rich slice - delicious!

Slice

125g melted butter

1 cup dextrose

1 lightly beaten egg

1 teaspoon imitation vanilla essence

3/4 cup plain flour

1/4 cup self raising flour

2 tablespoons cocoa

3/4 cup milk as required for moistness

1. grease slice pan and line sides and base with baking paper, pre-heat oven to 180C
2. combine butter, dextrose, vanilla essence and egg
3. stir in sifted flours and cocoa. Add milk gradually (I used about 3/4 cup)
4. spread over slice pan
5. bake for approx 20 min or until firm to touch

Icing

1/2 cup dextrose

2 tablespoons cocoa

20g melted butter

hot water

Milk as required to make it smooth (combine dextrose, cocoa and butter, add

enough hot water to make it spreadable - is fairly coarse, then add milk)

1. Spread hot slice (still in pan) with icing and sprinke with coconut if desired
2. Cut when cool and store in an airtight container