August Newsletter 2013

Recipe

Chocolate Concrete

Ingredients

- 160g/5 1/2 oz Butter or margarine
- 1 Egg
- 25g/1 oz Cocoa powder
- 225g/8 oz Self raising flour
- 175g/6 oz Granulated sugar

Method

1. Pre heat oven to gas mark 3/170C or 160C (fan oven)
2. Melt the butter, add the sugar & mix well. Add the flour and cocoa & mix well until you have a stiff consistency.
3. Beat the egg and gently mix into the flour mixture.
4. Put the mixture into a greased 30cmx18cm (12"x7") baking tray, gently press into the corners and flatten into the tin.
5. Sprinkle with a little water and place in the top half of the oven for 45 minutes.
6. Then remove from oven and sprinkle with sugar.
7. Allow to cool for 5 minutes then cut into required size pieces and place on a wire tray.
8. You can either eat it as it is, or make some pink custard to go with it for dessert.