



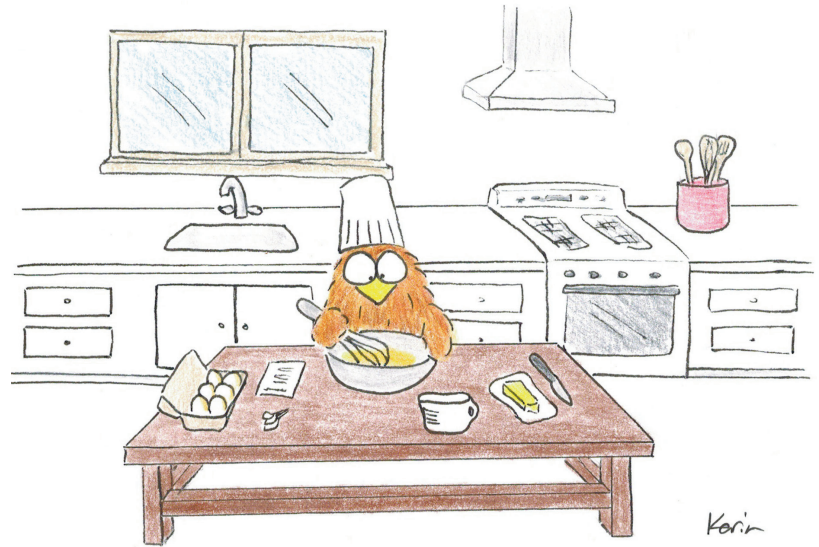
COLOUR YOUR LIFE WITH
NIKI OWL
CREATED BY KARIN PINTER

NIKI OWL'S RECIPES

NIKI'S MOM'S BROWNIES

THIS IS THE SUPER FAMOUS BROWNIE RECIPE THAT NIKI'S MOM GREW UP WITH. WE'RE MAKING IT AVAILABLE TO YOU NOW AND WE REALLY HOPE YOU LIKE THEM.

REMEMBER THE MOST IMPORTANT THING... TO MAKE THEM WITH JOY AND KINDNESS! BECAUSE THEY TASTE SO MUCH BETTER LIKE THAT...



INGREDIENTS:

75g of dark chocolate
1/3 cup (64g) salted butter
2 eggs
1 cup (235g) of sugar

1/2 teaspoon of salt
1 cup (235g) of flour
1/2 teaspoon of baking powder
...and large doses of love

PREPARATION:

1. Preheat the oven to 175C (350F).
2. Line a square 20x20cm baking pan with aluminium foil. Coat this with some butter so the mix doesn't stick once it's baked.
3. In a glass bowl or pan, over heated water, melt the butter and chocolate.
4. Mix them with a spatula and then mix in the eggs fast so they don't cook. Then add sugar and mix this till it's all smooth.
5. Mix in flour, baking powder and salt.
6. Pour the mix into the baking pan.
7. Place the baking pan on the middle rack of the oven. Bake for 30-35 minutes or until the top has a dull crust (you can check consistency by poking it with a fork - if it comes out clean it's ready).
8. Let cool for a while before removing from the baking pan, then cut up into squares.

Enjoy them with a cup of coffee or tea, and preferrably in good company. And if you can, bottle up the smell because it's divine...

PS: Consume in moderation because they do contain a lot of sugar.