



RED NOSE DAY BROWNIES

By Briony May Williams

RED
NOSE
DAY

FUNNY
IS POWER

FRIDAY 19 MARCH

YOU'LL NEED

- ▶ 100g plain flour
- ▶ ½ tsp baking powder
- ▶ 50g cocoa powder
- ▶ 100g golden caster sugar
- ▶ 8 tbsp cherry filling (comes in a tin)
- ▶ 2 eggs
- ▶ 100g chocolate chips (optional)
- ▶ 50g glacé cherries
- ▶ Red sprinkles

Method

1. Pre-heat the oven to 200°C (180°C for fan ovens). Line and grease a brownie tin (or a cake tin).
2. Empty out half a tin of cherry filling into a bowl and blend until smooth or mash with a fork.
3. In a bowl, sift the flour, baking powder and cocoa powder. Add the sugar and mix to combine. Add the cherry filling purée and eggs and mix well. Add the chocolate chips and mix.
4. Pour the mixture into the prepared tin and top with the glacé cherries and sprinkles.
5. Bake for 20-25 minutes until a skewer comes out clean. Cut into squares and enjoy!

