

Learning Intentions: ...to bake using the microwave
...to use electrical equipment safely.



Chocolate Brownies

Microwave Oven

Ingredients

Sponge

40g margarine
40g chocolate
75g soft brown sugar
75g SR flour
15ml cocoa
1 egg
Fudge icing
50g chocolate
7.5g margarine
50g icing sugar
15ml milk

Equipment List

large bowl
plate
sieve
cup
wooden spoon
fork
plastic spatula
microwave container

Method

1. Set out equipment and collect ingredients for sponge.
2. Place margarine and chocolate in large bowl and cover with microwave cover, sieve flour and cocoa on a plate, beat egg in a cup and leave sugar in container.
3. Melt margarine and chocolate in microwave oven for 1 minute on full power.
4. Remove from microwave and beat in sugar with a wooden spoon.
5. Beat in egg gradually then fold in flour and cocoa with tablespoon.
6. Spoon mixture into container, cover with cling film making a hole for steam to escape, and bake in microwave for 2 minutes 30seconds.
7. *To make icing:(this can be done in pairs)* Put margarine and chocolate in small bowl, put icing sugar on a plate, measure milk into a cup.
8. Melt margarine and chocolate in microwave for 1 minute on full power.
9. Beat in icing sugar and milk then spread on top of sponge.