Rocky road brownies

baking parchment
175 g butter
2 tbsp cocoa powder
250 g extra fine caster sugar
2 eggs
1 tsp vanilla extract
150 g flour (sifted)
100 g chocolate chips (semisweet or milk)
How to make a brownie

Cut out these texts and glue them next to the pictures on your worksheet "Rocky road brownies".

Put the butter into a small pot and warm it on low heat until it melts. Stir in the cocoa powder and the sugar.

Let the brownie now cool and dry for about half an hour. Then cut it into square pieces.

When the chocolate mixture is cool, put it in a bowl. Add eggs, vanilla extract, flour and chocolate chips. Stir well with a wooden spoon.

Line a 23 cm square, flat baking tin with baking parchment.

Fill the dough into the baking tin. Bake for ca. 20 minutes. The brownies should be moist in the middle when you take them out of the oven.

Preheat the oven to 180 °C.
to add
to cut into pieces
to stir/to mix
to knead
to roll out the dough
to bake for ... minutes
to sieve
to put into/to remove from the oven
to chop s.th. up

to grate

to melt

to cool

to preheat the oven

to grease the tin

to line with baking parchment

to cut into cubes