Fairtrade Fortnight Brownies

You will need:-

140g Margarine

190g Fairtrade light brown sugar

2 Eggs

40g Fairtrade cocoa powder

50g Self raising flour

50g Fairtrade chocolate chips

1. Cut a rectangle of non stick baking paper to fit the base and sides of a foil tray. Grease and line the tray with the paper, pushing it neatly into the corners.
2. Pre heat the oven to 180c
3. Measure all ingredients into a large bowl except the chocolate chips.
4. Mix with a small hand held electric whisk until evenly blended, or beat well with a wooden spoon. Fold in the chocolate chips.
5. Spoon the mixture into the prepared tin, scraping the sides of the bowl with a spatula.
6. Spread the mixture to the corners of the tin and level with the back of the spatula.
7. Bake for 20-25 minutes, until the brownies have a crusty top and the skewer comes out clean.
8. Allow to cool on a wire rack.