



chiltern  
cold pressed  
extra virgin rapeseed oil

[www.chiltern-oil.co.uk](http://www.chiltern-oil.co.uk)

## How to make Chocolate-Orange Brownies...

1. Preheat oven to 170c
2. Sift the flour, baking powder and salt and mix together
3. Add the eggs, oil and sugar in a separate bowl and mix for roughly 2 minutes until the ingredients combine together. Add the vanilla extract and water.
4. Add the dry mixture to the wet mixture, stirring for roughly 3 minutes and add the melted chocolate chips, as well as the remaining cup of chocolate chips.
5. Finally pour the mixture in a greased, lined square tin (8x8) and bake for 35 minutes.
6. When the brownie has finished baking, remove from the oven and allow to cool on a wire rack.

### What you'll need...

- 200ml  $\frac{1}{4}$  cup of Chiltern Cold Pressed Rapeseed Oil
- 800g of chocolate chips
- 190g plain flour
- 2 large eggs
- $\frac{1}{2}$  teaspoon of salt
- 2 tablespoons of water
- $\frac{1}{4}$  teaspoon baking powder
- 100g brown sugar
- 1 teaspoon of vanilla extract
- 1 cup of chocolate chips un-melted

