

Quick Chocolate Squares



Makes 20 squares

Prep 15 mins

Cooking 25-30 mins

Easy

Ingredients

1 tbsp cocoa powder, sifted
2 tbsp boiling water
225g plain flour
2 tsp baking powder
175g butter or soft butter
75g caster sugar
3 eggs, beaten
3 tbsp skimmed or semi-skimmed milk

1. Stir the cocoa powder and the boiling water together until smooth. Sift the flour and baking powder together and beat in the cocoa mixture with the butter, sugar, eggs and milk. Beat until smooth.
2. Spoon into a lightly greased and base-lined 28 x 23 cm tin. Bake in a preheated oven at 180C/ Fan 160C/ Gas 4 for 25-30 mins. Cool in the tin, before turning out on to a wire rack to cool completely. Cut into 20 squares.
3. If you are doing these for a children's party, these squares can be decorated with chocolate chips or icing.