

Chocolate Brownie Slice



Classification:

Occasional

Serves:

12

Prep. Time:

12 min

Cooking Time:

30 min

Ingredients:

Dry ingredients

- ½ cup self-raising flour
- ½ cup desiccated coconut
- ½ cup caster sugar
- ½ cup cocoa

Wet ingredients

- ½ cup vanilla yoghurt
- 1 tsp vanilla essence
- 2 tbsp vegetable oil
- 2 eggs

Method:

1. Mix together dry ingredients in a bowl.
2. Whisk together wet ingredients in a jug.
3. Add the wet ingredients to the dry ingredients and mix to combine.
4. Place in a lined slice tin and bake in the oven 30 minutes at 180°C.
5. Let slice cool in tin and cut into 12 pieces.

Equipment:

- Measuring cups & spoons
- Bowl
- Jug
- Whisk
- Large mixing spoon
- Slice tin
- Baking paper
- Oven
- Sharp knife

Tips and Variations:

- The slice cuts best when cool.
- Add another tablespoon of low-fat yoghurt to make the slice just that little bit more moist.
- Choose reduced-fat varieties of yoghurt.