

## Chocolate Brownies

*Generous 3/4 cups Weatherbury sifted pastry flour or sifted spelt flour*

*2 oz. unsweetened chocolate squares*

*1/3 cup organic butter*

*1 cup organic sugar*

*1/2 teaspoon baking powder*

*2 free range eggs*

*1/4 teaspoon salt  
vanilla extract*

*1 teaspoon organic*

1. Preheat oven to 350 ° F.
2. Chop chocolate into small pieces, Begin melting butter in a small heavy saucepan. Stir in chocolate. Stir continuously until melted. Cool to room temperature.
3. Meanwhile, mix together the flour, baking powder and salt; set aside.
4. Beat sugar, eggs and vanilla until light and fluffy. Slowly mix in the chocolate mixture. Then mix in the dry ingredients.
5. Spoon into a greased 8" x 8" x 2" pan.
6. Bake for 30 - 35 minutes until brownies just begin to pull from sides of pan.
7. Cool to room temperature in pan on a wire rack.
8. Cut into 16 squares.