**One Bowl Brownies**

(Curtesy of Rachael Ray <http://www.rachaelraymag.com/recipe/fudgy-one-pot-brownies/>)

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| \_\_\_\_\_\_\_\_\_\_\_ mL  \_\_\_\_\_\_\_\_\_\_\_ mL  \_\_\_\_\_\_\_\_\_\_\_ mL  \_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_1 egg\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_ mL  \_\_\_\_\_\_\_\_\_\_\_ mL | ¼ cup **margarine**  ½ cup + 1 Tablespoon **white sugar**  ½ teaspoon **vanilla**  f.g. **salt**  1 egg  ¼ cup **unsweetened cocoa powder**  1 Tablespoon + 2 teaspoons **un-sifted all-purpose flour** |



1. Preheat oven to 350 F.
2. Line a small loaf pan with foil. Leave a 2-inch overhang from the sides (it’ll be easier for you to remove the baked brownies)
3. Grease the surface of the foil with shortening.
4. In a small saucepan, melt margarine over medium low heat (#4). Stir in sugar, vanilla, and salt. Stir until mixture appears light a creamy paste.
5. **Remove saucepan from heat**. Vigorously beat the margarine mixture for another 1 minute to cool down slightly. Add egg and blend well.
6. Add cocoa powder in. Stir until smooth, then add measured flour. Stir just blended.
7. Transfer batter into prepared loaf pan. Bake for 25-30 minutes or until surface of brownies springs back when gently touched.
8. Cool in the pan for additional 10 minutes. Use the foil overhang to lift the brownies out of the pan. Cut and serve.