Chocolate Brownie with ‘easy’ raspberry coulis

60g plain flour

60g butter, melted

60g caster sugar

25g cocoa powder

¼ tsp bicarbonate of soda

1 dsp chocolate drops/buttons

1 egg

30g raspberries

½ tsp caster sugar

*Method*

Mix the dry ingredients together excluding the chocolate drops.

Whisk the melted butter into the dry ingredients followed the egg and whisk until smooth.

Finally mix the chocolate drops into the mixture.

Spoon the mixture into small cake case or a very small lined baking tin.

Bake in the oven at 180C for 10-15 minutes ensuring a slightly gooey centre remains.

For the coulis, press the raspberries and sugar through a fine sieve into a bowl using the back of a spoon. The seeds will remain in the sieve and leave a smooth raspberry coulis in the bowl.

Serve the brownie warm with the raspberry couli and a little whipped cream.