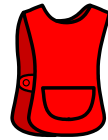
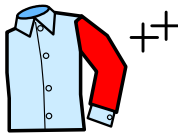




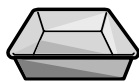
Chocolate crunch



Roll up sleeves, wash hands and put apron on.



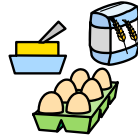
Equipment



Scales, baking tray, sieve, fork, food processor,



spatula.



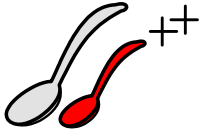
Ingredients



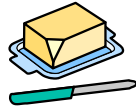
215 grams plain flour



160 grams sugar



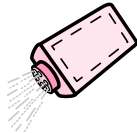
4 teaspoons cocoa



160 grams butter



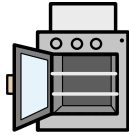
1 egg



1 teaspoon baking powder

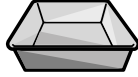


1 teaspoon vanilla essence



180°C

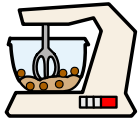
1. Heat the oven 180 degrees.



2 Line a baking tray with greaseproof paper.



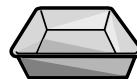
3. Beat the margarine and sugar in the



food processor then add all the other ingredients



and mix well.



4. Tip the mixture into the baking tray and press

down with the back of a spoon.



5. Bake for 25 minutes until firm to the touch -



cook for 5 minutes longer if you want a firmer cake.



6. Sprinkle with sugar and cut into squares then

leave to cool.