

BROWNIES

Ingrédients :

250 g dark chocolate
200 g **granulated sugar** (sucre en poudre)
2 eggs
75 g butter
150 g **flour** (farine)
1 pinch of salt
1 teaspoon baking powder (levure chimique)
100 g **coarsely** (grossièrement) **chopped** (hachées) **walnuts** (noix)

1. Preheat **oven** (four) to 180 degrees . Line a rectangular metal pan with **parchment paper**. (papier sulfurisé)
2. . **Melt** (fondre) chocolate and butter on a low heat or microwave
3. In a large bowl **whisk** (fouetter) eggs and sugar until **smooth** (lisse).
4. Whisk in melted chocolate until combined and smooth.
5. Then add flour, salt and baking powder, **mix** (mélanger) again.
6. Add the nuts.
7. **Pour** (verser) into prepared pan .
8. Bake in the preheated oven for 30 minutes. Let cool before **cutting** into small rectangles.

COOKIES

Ingrédients :

125 g **icing sugar** (sucre glace)
2 eggs
100 g **softened** butter (ramolli)
150 g flour (farine)
1 packet of chocolate **chips** (copeaux)

1. Preheat oven (four) to 200 degrees .
2. In a large bowl whisk softened butter and sugar together.
3. Add the eggs one at a time, then the flour.
4. **Stir in** (incorporer) chocolate chips.
5. **Lay out** (étaler) little **heaps** (tas) on a greased paper sheet and bake in the preheated oven for about 20 minutes.

CLASSIC SCONES

Ingredients

350g **self-raising flour** (farine avec poudre levante)
1 **tsp*** baking powder ***teaspoon** 85g butter, cut into cubes
3 **tbsp*** **caster** sugar (sucre en poudre) * **tablespoon** 175ml milk
1 tsp vanilla extract **beaten** (battu) egg, to glaze
Squeezed (pressé) lemon juice jam and cream, to serve

1. Heat the oven to 220C/200C . Tip the self-raising flour into a large bowl with ¼ tsp salt and the baking powder, then mix.
 2. Add the butter, then **rub** (frotter) in with your fingers until the mix looks like fine **crumbs** (miettes). Stir in the caster sugar.
 3. Put the milk into a **jug** (pot) and heat in the microwave for about 30 secs until **warm** (tiède), but not hot. Add the vanilla extract and a squeeze of lemon juice, then set aside for a moment.
 4. Put a **baking tray** (plaque de cuisson) in the oven. Make a **well** (puits) in the dry mix, then add the liquid and mix.
 5. **Scatter** (répandre) some flour onto the work surface and lay out the **dough** (la pâte). Poor more flour over the dough , then fold the dough over 2-3 times until it's a little smoother. Roll out the dough up to 4cm deep. Cut the dough with a 5 cm cookie cutter to make 8 scones.
 6. Brush the tops with a beaten egg, then carefully arrange on the hot baking tray. Bake for 10 mins until **risen** (levé) and golden on the top.
- Eat just warm or cold on the day of baking, generously topped with jam and cream.
You can freeze them once cool. Defrost, then put in a low oven (about 160C/140C) for a few minutes to refresh.