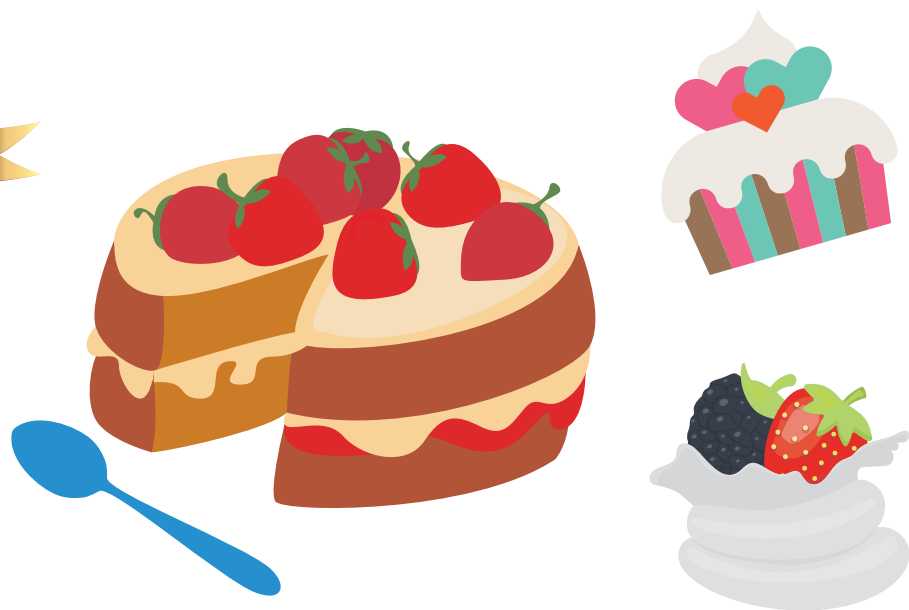




DELICIOUS RECIPES FOR YOU TO TRY

We are delighted that you are joining us to celebrate all your hard work and help raise awareness of the almshouse movement.

We are sure your event will be very special for everyone who participates. We would love to receive lots of photos of your happy moments to post on social media and our website.

We know you will already have hundreds of super recipes of your own to bake lots of lovely cakes and biscuits for your event but we wanted to share some of our own favourites with you too!

They are lip-smackingly delicious!

Happy Baking!

#SupportAlmshouses

The Almshouse Association
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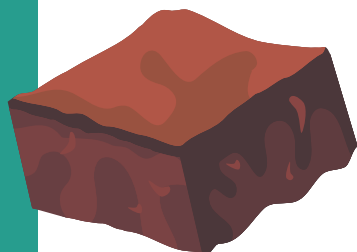
Karen's mouthwatering Mint Brownie Chunks

COOKING TIME

45-50 minutes approx

INGREDIENTS

275g (10oz) butter, softened
375g (13oz) caster sugar
4 large eggs
75g (3oz) cocoa powder
100g (4oz) self-raising flour
100g (4oz) milk, plain and
mint chocolate chips



METHOD

1. Preheat the oven to 180°C/Fan 160°C/Gas Mark 4.
2. Cut a rectangle of greaseproof paper to fit the base and sides of a 30cm x 23cm x 4cm baking tin.
3. Measure all the ingredients into a large bowl. Mix with an electric blender or some good old fashioned elbow grease until smooth.
4. Spoon the mixture into the prepared tin. Spread mixture gently to the corners of the tin and level the surface with the back of a spatula.
5. Bake for between 40-50 minutes until the chunks have a crusty top and a skewer inserted into the centre comes out clean. Cover loosely with foil for the last 10 minutes so the top doesn't burn.
6. Allow to cool in the tin then cut into chunks. Store in an airtight container.

TOP TIP!

Add in some chopped nuts and/or raisins for a twist!

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