

Little chocolate brownies

These delicious, squidgy brownies contain lots of yummy things including chia seeds. Watch how they soak up water to make a sticky gel, which helps to glue the brownies together.

To make this recipe dairy-free, vegan or gluten-free, follow the instructions on page 31.



Makes 10

Ingredients

1 tablespoon of chia seeds
4 tablespoons of cold water
40g (1½oz) pitted prunes
50g (2oz) dark or milk chocolate
20g (¾oz) butter or plant-based spread
100g (4oz) caster sugar
½ teaspoon of vanilla extract
50g (2oz) self-raising flour
1 teaspoon of cocoa powder
1 tablespoon of chocolate chips

You will also need a 900g (2lb) loaf tin, measuring around 20x12x8cm (8x5x3½in).

1 Heat the oven to 180°C (160°C for fan ovens) or gas mark 4. Line the tin with baking paper (page 3).



2 Put the chia seeds in a cup. Pour over the cold water. Set aside.



3 Put the prunes in a cup. Pour over enough hot water to cover them. Set aside.



4 Put the butter or spread in a large heatproof bowl. Break the 50g (2oz) of chocolate on top.



5 Stand the bowl over a pan of hot water. Stir until the contents melt. Or, use a microwave – see page 3.



6 Remove the bowl from the pan carefully, using oven gloves.



7 Drain the prunes in a sieve, then put them back in the cup. Use scissors to snip them into small pieces.



8 Put the prunes, sugar, vanilla and the chia mixture in the bowl. Mix well.



9 Sift the flour and cocoa powder into the bowl. Mix them in gently, moving the spoon in the shape of a number 8.



10 Pour the mixture into the tin. Sprinkle over the chocolate chips. Bake for 25-30 minutes.



11 Poke a skewer or cocktail stick into the middle. If it comes out clean, it's cooked. If not, bake for 10 minutes more then test again.



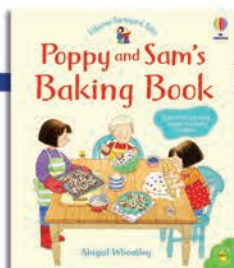
12 Put the tin on a wire rack to cool. When it's completely cold, cut into 10 squares using a blunt knife.



These brownies were made with dark chocolate and dark chocolate chips.

Variations

You could use dark, milk or white chocolate chips if you like.



Usborne Activities

Scan the QR code to discover more activities for kids.



Copyright © Usborne Publishing Limited, 2025.



USBORNE