



## Sultana Brownies

Provided by Ben Mowen, current NSW Waratah back rower and former Captain Australian U/21 team



### Ingredients

2 cups SR Flour  
2 tab. cocoa  
1½ cups white sugar  
2 eggs  
60g melted butter  
1½ cups milk  
½ cup sultanas

### Method

Sift flour and cocoa. Add sultanas and sugar. Add beaten eggs, milk and melted butter

Mix thoroughly and pour into a greased (or paper lined) 8x10" lamington tray and bake at 180° for about 30 mins or until cooked.

Ice with chocolate icing.