

Brownie Block Bakes

What you need:

375g dark chocolate, 375g softened butter, 500g caster sugar, 6 medium eggs, 225g plain flour, Royal Icing - red, yellow, green, blue, black and white, 3 Tbsp icing sugar

How to make them!

- Preheat the oven to 180C / 160C fan / gas mark 4
- Grease and line a 30cm x 21cm tin with greaseproof paper.
- Melt the butter with the chocolate in the microwave for 5 minutes on a medium heat or in a heatproof bowl over a saucepan of simmering water.
- Mix the eggs and sugar together.
- Pour the melted chocolate mixture in and add the flour. Mix it all together!
- Pour into the tin and bake for 40 - 45 mins or until the top looks papery.
- Once completely cool, carefully empty the brownie block onto a cutting board and cut the blocks into cubes.
- To make the Numberblocks' faces, roll out the icing colours you need. Then leave on a plate in the fridge for a few minutes to harden slightly.
- Make the features, then leave in the fridge to harden.
- Mix a teaspoon of water with the icing sugar to make a thick paste. This is your glue to stick on the features.
- Now it's time to add your blocks together and build your Numberblocks! Delicious!



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