5oz SR flour

3tbls brown sugar

1 med egg

1 tub elmlea double cream

Raspberry and sweet chilli jam

 200g long red chillies (about 8-10 chillies)

 1 red onion, peeled and roughly chopped

 2 tablespoons peanut or canola oil

 1 cup white wine vinegar

 5 cups caster sugar

 1/2 cup fresh lime juice

 600g Creative Gourmet frozen Raspberries

Half bar dark cooking

Half bar white cooking

2 tsps vanilla essence

Temp gas four 20 to 30 mins test after 20 with a knife

Use fudge Brownie tray has dozen compartments

Melt chocolate in vain

Add 1 table spoon brown sugar

Whisk egg

Whisk cream with vanilla

Once chocolate and sugar melted

Remove from heat

Using whisk electric if possible add egg whisking all the time

turn up speed and cream whisk until bubbles form

then fold in flour

Divide between all compartments

Remember to butter and flour compartments