

WHITE CHOCOLATE BARS

170 gms good quality white chocolate, chopped (I used [Green & Black's](#))

5 Tbsp unsalted butter

2 large eggs

1 cup sugar

1 teaspoon pure vanilla extract (I used vanilla paste)

1 cup plain flour

1/2 tsp baking powder

1/4 tsp salt

Grease and line a 9 inch square pan.

Preheat oven to 180C.

Melt the white chocolate and butter together gently over a low heat or in a microwave. Remove from heat before completely melted and stir to melt any remaining lumps of chocolate. Set aside to cool.

Beat eggs, sugar, vanilla together in a large bowl. Add the chocolate mixture and combine. Sift flour, baking powder and salt directly into bowl, mix well and spread mix in prepared pan.

Bake for 25 minutes or until the top is light brown and cracked. Turn off oven and leave in for a further 8 minutes. At this stage, a toothpick inserted into the centre should come out dry, with no batter on it.

Cool in pan and slice into squares when cold.