


Chocolate Brownies

Grab your Meal Kit
with this symbol



Chocolate
Brownie Mix



 Hands-on: 5 mins
Ready in: 45 mins

You don't need a special occasion to enjoy these scrumptious brownies! This much-loved family recipe comes straight from Mandy Gilbert who is the mother of Hannah, the HelloFresh Director of Culinary. Mandy has made these brownies for years as the sweet finish for family picnics and long lunches, and now you get to enjoy them too!

Pantry items

Butter, Eggs

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

20cm baking tin lined with baking paper

Ingredients

	10-12 People
butter*	200g
eggs*	4
chocolate brownie mix	1 packet (500g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	1310kJ (313Cal)	1670kJ (399Cal)
Protein (g)	4.5g	5.8g
Fat, total (g)	16.9g	21.6g
- saturated (g)	10.2g	13.0g
Carbohydrate (g)	34.8g	44.5g
- sugars (g)	29.5g	37.7g
Sodium (mg)	155mg	198mg

*Nutritional information is based on 12 servings

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Combine the ingredients

Preheat the oven to **180°C/160°C fan-forced**. Line a 20cm square baking tin with baking paper. Melt the **butter** in the microwave or in a saucepan. Crack the **eggs** into a large mixing bowl. Add the **chocolate brownie mix**, melted **butter** and a pinch of **salt**. Stir together with a wooden spoon until well combined.

3



Bake the brownies

Bake the **brownies** for **35-40 minutes** or until just firm to the touch but still a little soft in the middle.

TIP: To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownie more cakey and less fudgy, bake for an extra 5 minutes.

TIP: The brownies will firm up more once they've cooled. Allow to cool completely in the baking tin.

2



Add to the baking tin

Pour the **brownie mixture** into the prepared baking tin and spread with the back of the wooden spoon.

TIP: Feel free to add additional extra mix-ins. We love macadamias or walnuts for extra crunch, or choc chips for decadence.

4



Serve up

Once the brownies have cooled, slice into squares and enjoy! Store any leftovers in an airtight container.

Enjoy!