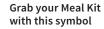


# **Double Chocolate Brownies**

with Chocolate Chips









Chocolate Brownie

Dark Chocolate



White Chocolate Chips



rc

Pantry items Butter, Eggs

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

#### You will need

20cm square baking tin lined with baking paper

#### Ingredients

	8-10 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet
dark chocolate chips	1 packet
white chocolate chips	1 packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2230kJ (534Cal)	1820kJ (435Cal)
Protein (g)	6.3g	5.1g
Fat, total (g)	27.4g	22.3g
- saturated (g)	17.9g	14.5g
Carbohydrate (g)	63.7g	51.9g
- sugars (g)	55.7g	45.4g
Sodium (mg)	185mg	151mg

The quantities provided above are averages only.

## **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.



#### Melt the butter

Preheat the oven to **180°C/160°C fan-forced**. Grease and line baking tin with baking paper. Melt the **butter** in the microwave or in a saucepan.



# Combine the ingredients

Crack the eggs into a large heatproof bowl. Add the chocolate brownie mix, dark chocolate chips, white chocolate chips, melted butter and a pinch of salt. Stir with a wooden spoon until well combined.



### Bake the brownies

Transfer the **brownie batter** to the prepared baking tin and spread out evenly using a wooden spoon. Bake until just firm to the touch but still a little soft in the middle, **25-28 minutes**. Allow to cool completely in the baking tin.

**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 brownies more cakey and less fudgey, bake for an extra 5 minutes.

TIP: The brownies will firm up more once they've cooled.



## Serve up

When the brownies have cooled, slice into squares and place on a serving plate.

TIP: Refrigerate any leftover brownies in an airtight container!

Enjoy!

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<sup>\*</sup>Nutritional information is based on 9 servings