



# Chocolate Brownies

with Hazelnuts & Chocolate Chips

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Chocolate Brownie Mix



Dark Chocolate Chips



White Chocolate Chips



Hazelnuts

Prep in: **10 mins**  
Ready in: **50 mins**

Why eat chocolate when you can eat double chocolate! That's why these chocolate brownies get sneaky dark and white chocolate chips and hazelnuts stirred into the mix. It's a perfect treat with hardly any hands-on time and maximum wow-factor.

### 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
<b>butter*</b>	150g
<b>eggs*</b>	3
chocolate brownie mix	1 packet (350g)
dark chocolate chips	1 packet
white chocolate chips	1 packet
hazelnuts	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1980kJ (474Cal)	1870kJ (446Cal)
Protein (g)	5.8g	5.5g
Fat, total (g)	27.8g	26.2g
- saturated (g)	17.2g	16.1g
Carbohydrate (g)	49.0g	46.1g
- sugars (g)	43.0g	40.4g
Sodium (mg)	158mg	149mg

The quantities provided above are averages only.

\*Nutritional information is based on 9 servings

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped & melt the butter

- Preheat oven to **180°C/160°C fan-forced**. Line a 20cm square baking tin with baking paper.
- Melt the **butter** in the microwave or a saucepan.

2



## Make the batter

- Crack the **eggs** into a large mixing bowl. Add **chocolate brownie mix, dark chocolate chips, white chocolate chips, hazelnuts**, melted **butter** and a pinch of **salt**. Stir with a wooden spoon until well combined.
- Pour **brownie batter** into baking tin. Spread evenly with the back of the wooden spoon.

3



## Bake the brownies

- 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 fudgy, bake for an extra 5 minutes.

4



## Serve up

- Once the brownies are cooled, slice into squares and store in an airtight container.
- When ready to serve, transfer brownies to a serving platter. Enjoy!

**TIP:** Brownies are best baked the day before serving. If you prefer your brownies with a fudgy texture, refrigerate overnight before serving, or keep them at room temperature if you like them cakey!

## We're here to help!

Scan here if you have any questions or concerns



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