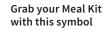


# **Double Chocolate Brownies**

with Chocolate Chips









Chocolate Brownie
Mix

Dark Chocolate Chips



White Chocolate Chips



Prep in: 5 mins Ready in: 40 mins Pantry items
Butter, Eggs

# Before you start

Wash your hands and any fresh food.

#### You will need

20cm square baking tin lined with baking paper

## Ingredients

	6-8 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet
dark chocolate chips	1 medium packet
white chocolate chips	1 medium packet

<sup>\*</sup>Pantry Items

## **Nutrition**

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	6060kJ (1448Cal)	1894kJ (452Cal)
Protein (g)	18.5g	5.8g
Fat, total (g)	49.7g	15.5g
- saturated (g)	30.2g	9.4g
Carbohydrate (g)	228g	71.2g
- sugars (g)	195.5g	61.1g
Sodium (mg)	305mg	95mg

The quantities provided above are averages only. \*Nutritional information is based on 7 servings.

# **Allergens**

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

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### Melt the butter

- Preheat oven to 180°C/160°C fan-forced.
- Grease and line the baking tin with baking paper.
- In a medium heatproof bowl, place the butter. Microwave in 10 second bursts until melted.



#### Make the batter

- Crack the eggs into a large mixing bowl. Add 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 brownie

- Pour brownie batter into the prepared baking tin and spread out evenly using the back of a 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. Enjoy!

**TIP:** Refrigerate any leftover brownies in an airtight container!

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate



Scan here if you have any questions or concerns