



# Double Chocolate Brownies

with Chocolate Chips

Grab your Meal Kit  
with this symbol



Chocolate Brownie  
Mix



Dark Chocolate  
Chips



White Chocolate  
Chips

Prep in: **5 mins**  
Ready in: **40 mins**

Why eat chocolate when you can eat double chocolate! That's why these chocolate brownies get sneaky dark and white chocolate chips 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

Wash your hands and any fresh food.

## You will need

20cm square baking tin lined with baking paper

## Ingredients

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

\*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](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



1



## 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.

3



## 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 fudgy, bake for an extra 5 minutes.

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

2



## 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.

4



## 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!

## Rate your recipe

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