



# Chocolate Brownies

with Chocolate Chips

Grab your Meal Kit  
with this symbol



Chocolate Brownie  
Mix




Dark Chocolate  
Chunks



Mini White  
Chocolate Chips



 Hands-on: 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 chunks 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
butter*	150g
eggs*	3
chocolate brownie mix	1 medium packet
dark chocolate chunks	1 packet
mini white chocolate chips	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1900kJ (454Cal)	1840kJ (439Cal)
Protein (g)	5.5g	5.3g
Fat, total (g)	26.1g	25.2g
- saturated (g)	16.9g	16.3g
Carbohydrate (g)	48.0g	46.5g
- sugars (g)	42.1g	40.8g
Sodium (mg)	157mg	152mg

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

1



## Melt the butter

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.

2



## Combine the ingredients

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

3



## Bake the brownies

Transfer the **brownie mixture** into the prepared baking tin and spread using the back of a wooden spoon. Bake until just firm to the touch but still a little soft in the middle, **25-28 minutes**. 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.

4



## Serve up

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

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

## Enjoy!