



Chocolate Brownies

with Chocolate Chips

Grab your Meal Kit
with this symbol




Chocolate Brownie
Mix



Dark Chocolate
Chips



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 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

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 chips	1 packet
white chocolate chips	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1890kJ (452Cal)	1830kJ (438Cal)
Protein (g)	6.1g	5.9g
Fat, total (g)	25.1g	24.3g
- saturated (g)	15.5g	15.0g
Carbohydrate (g)	49.5g	47.9g
- sugars (g)	43.6g	42.2g
Sodium (mg)	166mg	160mg

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 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 **chocolate brownie mix**, **dark chocolate chips**, **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** to 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!