



Double Chocolate Brownies

with Dark Chocolate Chunks

Grab your Meal Kit
with this symbol




Chocolate
Brownie Mix



Dark Chocolate
Chunks



Mini White
Chocolate Chips

 Hands-on: **15 mins**
Ready in: **35 mins**

Why eat chocolate when you can eat double chocolate! That's why these chocolate brownies get sneaky white chocolate chips stirred into the mix. It takes hardly any effort to create a stunning effect on your brownies for a dessert with maximum wow-factor.

Pantry items

Butter, Eggs

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

20cm square baking tin lined with baking paper

Ingredients

	8-10 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet (350g)
dark chocolate chunks	1 packet
mini white chocolate chips	1 packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	1710kJ (408Cal)	1840kJ (439Cal)
Protein (g)	5.0g	5.3g
Fat, total (g)	23.5g	25.2g
- saturated (g)	15.2g	16.3g
Carbohydrate (g)	43.2g	46.5g
- sugars (g)	37.9g	40.8g
Sodium (mg)	141mg	152mg

* This recipe makes 8-10 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



Get prepped

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 for **30 seconds**.

TIP: If you don't have a microwave, use a small saucepan to melt the butter.

3



Bake the brownie

Pour the **brownie mixture** into the prepared baking tin and spread with the back of the wooden spoon. Bake the **brownies** 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 brownie 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 mixture

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

4



Serve up

When the brownies have cooled, slice into 8 squares and plate on a serving dish.

TIP: Store any leftover brownies in an airtight container in the fridge!

Enjoy!