



Lamington-Style Chocolate Brownies

with Mixed Berry Compote & Whipped Cream

Grab your Meal Kit with this symbol



Chocolate Brownie Mix



Shredded Coconut



Thickened Cream



Mixed Berry Compote

Prep in: **20 mins**
Ready in: **40 mins**

Inspired by the much-loved Aussie lamington, these decadent brownies have all the flavours you know and love. A touch of mixed berry compote and whipped cream makes them an absolutely indulgent after dinner treat.

Pantry items

Butter, Eggs

SAM



Before you start

Wash your hands and any fresh food

You will need

20cm square baking tin lined with baking paper · Kitchen scales · Electric beaters (or a metal whisk)

Ingredients

	8-10 People
chocolate brownie mix	2 packets
butter*	150g
eggs*	3
shredded coconut	2 packets
thickened cream	1 medium packet
mixed berry compote	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1924kJ (460Cal)	1547kJ (370Cal)
Protein (g)	6.3g	5.1g
Fat, total (g)	24g	19.3g
- saturated (g)	15.2g	12.2g
Carbohydrate (g)	54g	43.4g
- sugars (g)	44.2g	35.5g
Sodium (mg)	169mg	136mg

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



1 Melt the butter & combine the ingredients

- Preheat oven to **180°C/160°C fan-forced**. Grease and line the baking tin.
- Weigh out 500g of **chocolate brownie mix**.
- Melt the **butter** in the microwave or in a saucepan.
- Crack the **eggs** into a large mixing bowl. Add measured **chocolate brownie mix**, **melted butter** and a pinch of **salt**. Using a wooden spoon, stir until well combined.

TIP: Measure your ingredients before you start, as we've sent a bit extra chocolate brownie mix.



2 Whip the cream

- While the brownie is cooling, place **thickened cream** in a large bowl. Whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**.

TIP: If you don't have electric beaters, use a metal whisk.

TIP: For maximum volume, chill both your bowl and cream before whipping.



3 Bake the brownies

- Pour **brownie mixture** into the prepared baking tin, then spread out evenly using the back of a wooden spoon. Sprinkle with **shredded coconut**.
- Bake for **25-28 minutes** or until just firm to the touch but still a little soft in the middle. Allow to cool completely in the baking tin.

TIP: To check if the brownie is 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.



4 Serve up

- When the brownie has cooled, slice into 9 squares.
- Serve brownies with **mixed berry compote** and whipped cream. Enjoy!

TIP: Store any leftover brownies in an airtight container!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)