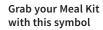




Lamington-Style Chocolate Brownies with Mixed Berry Compote & Whipped Cream













Thickened Cream

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.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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.



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 fudgey, bake for an extra 5 minutes.



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!



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^{*}Nutritional information is based on 9 servings.