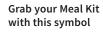




# Coconut & White Chocolate Brownies

with Vanilla Cream







Chocolate Brownie







**Shredded Coconut** 



Thickened Cream



Vanilla-Flavoured Syrup





Ready in: 35 mins

We've added a few extra touches to these chocolate brownies to really bring the wow-factor. Before you bake, mix through white chocolate chips and sprinkle with coconut. Once they're done, top with vanilla cream for the ulimate decadant dessert. **Pantry items** Butter, Eggs



## Before you start

Wash your hands and any fresh food.

#### You will need

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

## Ingredients

8-10 People
150g
3
1 packet
1 packet
1 medium packet
1 medium packet
1 medium packet

#### \*Pantry Items

#### **Nutrition**

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	5797kJ (1385Cal)	1762kJ (421Cal)
Protein (g)	16g	4.9g
Fat, total (g)	58.1g	17.7g
- saturated (g)	37.4g	11.4g
Carbohydrate (g)	197g	59.9g
- sugars (g)	168g	51.1g
Sodium (mg)	328mg	100mg
Dietary Fibre (g)	4.7g	1.4g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### Make the brownie batter

- Preheat the oven to 180°C/160°C fan-forced.
- Grease and line the baking tin with baking paper.
- Melt the **butter** in the microwave or in a saucepan.
- Crack the eggs into a large bowl. Add the chocolate brownie mix, white chocolate chips, melted butter and a pinch of salt. Stir with a wooden spoon until well combined.



### Make the vanilla cream

 While the brownies are cooling, place the thickened cream and vanilla-flavoured syrup 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 hand whisk!

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



## Bake the brownie

- Transfer the **brownie mixture** to the baking tin and spread out evenly with 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 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 fudgey, bake for an extra 5 minutes.



## Serve up

 When the brownies have cooled, slice into 9 squares and transfer to a serving plate. Serve topped with the vanilla cream. Enjoy!

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



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