



# Coconut & White Chocolate Brownies

with Vanilla Cream

Grab your Meal Kit with this symbol



Chocolate Brownie Mix



White Chocolate Chips



Shredded Coconut



Thickened Cream



Vanilla-Flavoured Syrup

Prep in: **15 mins**  
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 ultimate decadent dessert.

### Pantry items

Butter, Eggs

SIJ



## 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
<b>butter*</b>	150g
<b>eggs*</b>	3
chocolate brownie mix	1 packet
white chocolate chips	1 packet
shredded coconut	1 medium packet
thickened cream	1 medium packet
vanilla-flavoured syrup	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](https://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 fudgy, 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!

## We're here to help!

Scan here if you have any questions or concerns



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