



# Decadent Chocolate Almond Brownies

with Balsamic Berry Compote & Cream

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Roasted Almonds



Chocolate Brownie Mix



Mixed Berry Compote



Light Cooking Cream

Prep in: **15 mins**  
Ready in: **35 mins**

Dish up a decadent dessert with two famous duos: chocolate and almond, plus mixed berry compote and cream. Our foolproof-brownie mix is rich and indulgent, and with a few extra-special touches it makes a totally loveable dessert.

### Pantry items

Butter, Egg, Sugar, Balsamic Vinegar

## Before you start

Wash your hands and any fresh food.

## You will need

20cm square baking tin lined with baking paper

## Ingredients

	6 People
<b>butter*</b>	150g
roasted almonds	1 large packet
<b>egg*</b>	3
chocolate brownie mix	1 packet
mixed berry compote	1 medium packet
<b>sugar*</b>	1 tbs
<b>balsamic vinegar*</b>	1 tsp
light cooking cream	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1711kJ (408Cal)	1506kJ (359Cal)
Protein (g)	6.5g	5.7g
Fat, total (g)	24.1g	21.2g
- saturated (g)	12.6g	11.1g
Carbohydrate (g)	41.5g	36.5g
- sugars (g)	34.2g	30.1g
Sodium (mg)	153mg	135mg

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

## We're here to help!

Scan here if you have any questions or concerns



1



## Get prepped

- Preheat 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.
- Roughly chop **roasted almonds**.

**TIP:** Brownies are best if you bake them the day before serving. If you prefer your brownies with a fudgy texture, refrigerate the brownies overnight before serving, or keep them at room temperature if you like them cakey!

4



## Bake the brownies

- Bake **brownie** for **25-28 minutes** or until just firm to the touch but still a little soft in the middle.

**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. Allow to cool completely in the baking tin.

2



## Combine the ingredients

- Crack the **eggs** into a large mixing bowl.
- Add **chocolate brownie mix**, **melted butter** and a pinch of **salt**. Stir together with a wooden spoon until well combined.

5



## Flavour the berry compote

- While the brownies are baking, in a medium bowl, add **mixed berry compote**, the **sugar** and the **balsamic vinegar**. Stir to combine and set aside.
- Once the brownies have cooled, slice into squares.

3



## Transfer the mixture

- Pour **brownie batter** into the prepared baking tin and spread out evenly with the back of the wooden spoon.
- Top with chopped **almonds**.

6



## Serve up

- Transfer brownies to a serving plate. Top with **light cooking cream** and the **balsamic berry compote**. Enjoy!

**TIP:** Store any leftover brownies and berry compote in separate airtight containers.

## Rate your recipe

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