



Dark Chocolate & Walnut Cookie Pie

with Orange Whipped Cream

Grab your Meal Kit with this symbol



Orange



Brown Sugar



Basic Sponge Mix



Dark Chocolate Chips



Walnuts



Thickened Cream

Prep in: **15 mins**
Ready in: **40 mins**

This dessert is for all the cookie lovers who have ever dreamed of their favourite treat supersized, or perhaps even cake-sized? Indulge in our irresistible combo of dark chocolate and walnut, topped with zesty orange whipped cream.

Pantry items

Butter, Egg

Before you start

Wash your hands and any fresh food.

You will need

25cm round cake tin · Small saucepan · Electric beaters · Large frying pan

Ingredients

	4-6 People
orange	1
butter*	100g
brown sugar	1 packet
egg*	1
basic sponge mix	1 packet
dark chocolate chips	1 packet
walnuts	1 medium packet
thickened cream	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2991kJ (714Cal)	1318kJ (315Cal)
Protein (g)	9.2g	4.1g
Fat, total (g)	36g	15.9g
- saturated (g)	20.5g	9g
Carbohydrate (g)	89.7g	39.5g
- sugars (g)	60g	26.4g
Sodium (mg)	670mg	295mg
Dietary Fibre (g)	3.1g	1.4g

The quantities provided above are averages only.

*Nutritional information is based on 5 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



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Zest **orange** to get a generous pinch, then peel and cut into thin wedges.
- Grease and line the cake tin with baking paper.
- In a small saucepan, melt the **butter** over medium-high heat, until beginning to brown, **3-4 minutes**. Set aside until slightly cooled, **5 minutes**.

3



Bake the cookie pie & whip the cream

- Transfer **cookie batter** into the cake tin and flatten with a spatula. Sprinkle over a pinch of **salt**.
- Bake for **15-20 minutes** or until golden. Allow **cookie pie** to completely cool in the tin.
- When cookie pie has cooled, using electric beaters, whisk **thickened cream** and **orange zest** in a large bowl or jug 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.

2



Make the cookie mix

- In a large bowl, mix the **browned butter** and **brown sugar** with a spatula, until well combined.
- Add the **egg** and mix until smooth.
- Stir in **basic sponge mix** to form a thick dough.
- Add **dark chocolate chips** and **walnuts** and stir until combined.

4



Serve up

- Slice cookie pie.
- Serve dark chocolate and walnut cookie pie with orange whipped cream and orange slices. Enjoy!

TIP: To make things that much sweeter, serve with a scoop of your favourite ice cream!

We're here to help!

Scan here if you have any questions or concerns



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