

Coconut & White Chocolate Brownies

with Vanilla Cream

Grab your meal kit
with this letter

A



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

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

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

Ingredients

	8-10 People
butter*	150g
eggs*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



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.

3



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.

2



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.

4



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 and vanilla cream in separate airtight containers in fridge!

We're here to help!

Scan here if you have any questions or concerns



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