

Double Chocolate Brownies

with Chocolate Chips

Grab your Meal Kit
with this symbol



Chocolate Brownie
Mix



Dark Chocolate
Chips



White Chocolate
Chips



Prep in: **5 mins**
Ready in: **40 mins**

Why eat chocolate when you can eat double chocolate! That's why these brownies get sneaky dark and white chocolate chips stirred into the mix. It takes hardly any effort to create a stunning effect on your brownies for a dessert with maximum wow-factor.

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

Ingredients

	8-10 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet (350g)
dark chocolate chips	1 packet
white chocolate chips	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1921kJ (459Cal)	1861kJ (445Cal)
Protein (g)	6.4g	6.2g
Fat, total (g)	25.5g	24.7g
- saturated (g)	15.6g	15.1g
Carbohydrate (g)	50.8g	49.2g
- sugars (g)	43.6g	42.2g
Sodium (mg)	148mg	143mg

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



Melt the butter

- 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.

2



Combine the ingredients

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

3



Bake the brownie

- Pour **brownie batter** into the prepared baking tin, then spread out evenly using the back of a wooden spoon.
- Bake until just firm to the touch but still a little soft in the middle, **25-28 minutes**. Allow to cool completely in the baking 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.

TIP: The brownies will firm up more once they've cooled.

4



Serve up

- When the brownies have cooled, slice into squares and place on a serving plate. Enjoy!

TIP: Refrigerate any leftover brownies in an airtight container!

We're here to help!

Scan here if you have any questions or concerns



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