



# Decadent Easter Chocolate Brownie

with Speckled Egg Surprise

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Easter Treats Speckled Eggs



Chocolate Brownie Mix



Prep in: **10 mins**  
Ready in: **40 mins**

We've made an 'eggstra' special addition to our classic chocolate brownie recipe that might make these brownies more popular than the Easter bunny!

### 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 Brownies
Easter treats speckled eggs	1 packet
<b>butter*</b>	150g
<b>eggs*</b>	3
chocolate brownie mix	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1581kJ (378Cal)	1766kJ (422Cal)
Protein (g)	5.3g	5.9g
Fat, total (g)	20.2g	22.6g
- saturated (g)	12.3g	13.7g
Carbohydrate (g)	43.6g	48.7g
- sugars (g)	36.8g	41.1g
Sodium (mg)	141mg	158mg

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.

1



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## Get prepped

- Preheat oven to **180°C/160°C fan-forced**. Grease and line the baking tin with baking paper.
- Lightly crush **Easter treats speckled eggs** in their packet with a rolling pin or roughly chop.

## Start the mixture

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

## Finished the mixture

- Transfer **brownie mixture** into the prepared baking tin, then spread out evenly with the back of a wooden spoon.

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## Bake the brownie

- Bake brownie for **15 minutes**. Remove from oven and sprinkle with chopped **speckled eggs**.

## Finish the brownie

- Bake **brownie** for a further **10-15 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 brownie has cooled, slice into 9 squares and transfer to a serving plate. 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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