

Decadent Easter Chocolate Brownie

with Speckled Egg Surprise

Grab your Meal Kit with this symbol

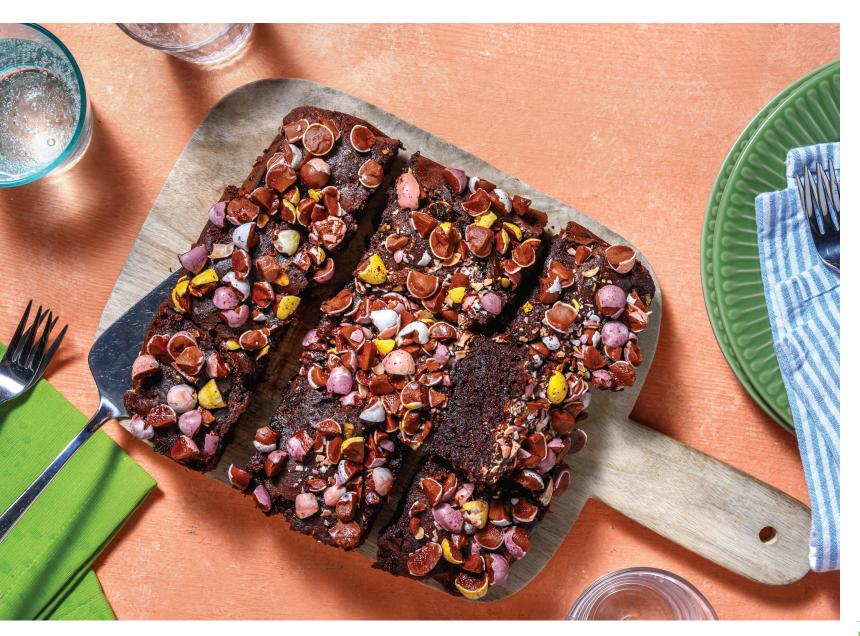




Easter Treats Speckled Eggs



Chocolate Brown



Prep in: 10 mins Ready in: 40 mins 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

3	
	8-10 Brownies
Easter treats speckled eggs	1 packet
butter*	150g
eggs*	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** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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 fudgey, 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!

