



Lamington-Style Chocolate Brownie

with Strawberry Compote & Whipped Cream

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Chocolate Brownie Mix



Shredded Coconut



Strawberries



Thickened Cream

Hands-on: 20 mins
Ready in: 40 mins

Inspired by the much-loved lamington, these decadent brownies have all the flavours you know and love. A touch of strawberry compote and cream make them an absolutely indulgent treat.

Pantry items

Butter, Eggs, Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

20cm square baking tin lined with baking paper
Medium saucepan

Ingredients

	8-10 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet
shredded coconut	1 packet
strawberries	1 punnet
sugar*	2 tsp
water*	1 tbs
thickened cream	1 packet (150ml)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1620kJ (387Cal)	1310kJ (313Cal)
Protein (g)	5.2g	4.2g
Fat, total (g)	24.5g	19.8g
- saturated (g)	15.6g	12.6g
Carbohydrate (g)	35.2g	28.5g
- sugars (g)	30.2g	24.4g
Sodium (mg)	156mg	126mg

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.



Melt the butter

Preheat the oven to **180°C/160°C fan-forced**. Line a 20cm square baking tin with baking paper. Melt the **butter** in the microwave or in a saucepan. Crack the **eggs** into a large mixing bowl. Add the **chocolate brownie mix**, melted **butter** and a pinch of **salt**. Stir with a wooden spoon until well combined.



Make the compote

While the brownies are baking, roughly chop the **strawberries**. In a medium saucepan, add the **strawberries**, **sugar** and **water** and heat over a medium heat. Cook, stirring to break up the strawberries, until slightly reduced, **5-8 minutes**. Transfer to a small bowl and set aside. Place the **thickened cream** into a large bowl or jug and whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**.

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted.



Bake the brownies

Transfer the **brownie mixture** into the baking tin and spread with the back of a wooden spoon. Sprinkle with the **shredded coconut**. Bake the brownie 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 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.



Serve up

Once the brownies have cooled, slice into 9 squares. Serve the brownies with the strawberry compote and whipped cream.

TIP: Store any leftover brownies and strawberries in separate airtight containers!

Enjoy!