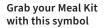


Lamington-Style Chocolate Brownie with Strawberry Compote & Whipped Cream









Brownie Mix

Shredded Coconut



Strawberries



Hands-on: 20 mins Ready in: 40 mins

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 fudgey, 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!