



Chocolate Brownies

with Double Chocolate Chips

Grab your Meal Kit
with this symbol



Chocolate Brownie
Mix



Dark Chocolate
Chips



White Chocolate
Chips



 Hands-on: **5 mins**
Ready in: **35 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

Remember to wash your hands for 20 seconds before you get cooking.

You will need

20cm square baking tin lined with baking paper

Ingredients

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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2230kJ (534Cal)	1820kJ (435Cal)
Protein (g)	6.3g	5.1g
Fat, total (g)	27.4g	22.3g
- saturated (g)	17.9g	14.5g
Carbohydrate (g)	63.7g	51.9g
- sugars (g)	55.7g	45.4g
Sodium (mg)	185mg	151mg

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



Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Line the baking tin with baking paper. Melt the **butter** in the microwave or in a saucepan.

3



Bake the brownie

Transfer the **brownie mixture** into the prepared baking tin and spread with the back of the wooden spoon. Bake the **brownies** 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 brownie more cakey and less fudgy, bake for an extra 5 minutes.

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

2



Make the mixture

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

4



Serve up

When the brownies have cooled, slice into 9 squares and plate on a serving dish.

TIP: Store any leftover brownies in an airtight container in the fridge!

Enjoy!

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