



Double Chocolate Brownies

with Chocolate Chips

Grab your Meal Kit with this symbol



Chocolate Brownie Mix



Dark Chocolate Chips



White Chocolate Chips

Prep in: **5 mins**
Ready in: **40 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'll also need to give your fruit and veggies a wash.

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 packet |
| white chocolate chips | 1 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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW24



1



Melt the butter

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

3



Bake the brownies

- Pour **brownie batter** into the prepared baking tin, then spread out evenly using the back of a wooden spoon.
- Bake 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 brownies more cakey and less fudgy, bake for an extra 5 minutes.

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

2



Combine the ingredients

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

4



Serve up

- When the brownies have cooled, slice into squares and place on a serving plate. Enjoy!

TIP: Refrigerate any leftover brownies in an airtight container!

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)