



Coconut & White Chocolate Brownies

with Passionfruit Cream

Grab your Meal Kit with this symbol



Chocolate Brownie Mix



White Chocolate Chips



Shredded Coconut



Passionfruit



Thickened Cream

Hands-on: 15 mins
Ready in: 35 mins

We've added a few extra touches to these chocolate brownies to really bring the wow-factor. Before you bake, mix through white chocolate chips and sprinkle with coconut. Once they're done, top with passionfruit cream for the ultimate decadent treat.

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 ·
Small saucepan · Electric beaters or metal whisk

Ingredients

| | 8-10 People |
|-----------------------|------------------|
| butter* | 150g |
| eggs* | 3 |
| chocolate brownie mix | 1 packet |
| white chocolate chips | 1 packet |
| shredded coconut | 1 packet |
| passionfruit | 1 |
| thickened cream | 1 packet (150ml) |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|-----------------|
| Energy (kJ) | 1860kJ (445Cal) | 1590kJ (380Cal) |
| Protein (g) | 5.5g | 4.7g |
| Fat, total (g) | 27.9g | 23.8g |
| - saturated (g) | 18.7g | 16.0g |
| Carbohydrate (g) | 41.3g | 35.2g |
| - sugars (g) | 36.3g | 31.0g |
| Sodium (mg) | 163mg | 139mg |

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.



Make the brownie mixture

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



Bake the brownies

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

TIP: To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging.

TIP: If you like your brownies more cakey and less fudgy, bake for an extra 5 minutes.



Make the passionfruit cream

While the brownies are baking, halve the **passionfruit**. Place the **thickened cream** in a large bowl and whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**.

TIP: If you don't have an electric mixer, use a hand metal whisk.

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



Serve up

When the brownies have cooled, slice into 9 squares. Just before serving, gently fold the passionfruit through the cream to combine, being careful not to overmix. Serve the brownies topped with passionfruit cream.

TIP: Store any leftover brownies in an airtight container!

Enjoy!