



Lamington-Style Chocolate Brownies

with Mixed Berry Compote & Whipped Cream

Grab your Meal Kit with this symbol



Chocolate brownie Mix



Shredded coconut



Mixed berry Compote



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 mixed berry 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 a wash.

You will need

20cm square baking tin lined with baking paper
Small saucepan

Ingredients

	8-10 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet
shredded coconut	1 large packet
mixed berry compote	1 medium packet
thickened cream	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1710kJ (410Cal)	1540kJ (368Cal)
Protein (g)	5.6g	5.0g
Fat, total (g)	32.9g	29.5g
- saturated (g)	21.0g	18.8g
Carbohydrate (g)	23.1g	20.7g
- sugars (g)	19.5g	17.5g
Sodium (mg)	185mg	166mg

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.



Melt the butter

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 **chocolate brownie mix**, melted **butter** and a pinch of **salt**. Stir with a wooden spoon until well combined.



Whip the cream

While the brownies are baking, 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 metal whisk.

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** to the baking tin and spread with the back of the wooden spoon. Sprinkle with the **shredded coconut**. Bake the brownies 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

When the brownies have cooled, slice into 9 squares. Serve the brownies with the **mixed berry compote** and whipped cream.

TIP: Store any leftover brownies in an airtight container!

Enjoy!