



Chocolate Brownies with Peanut Butter Swirl

Dessert 30 Minutes

Nº 4A



Chocolate Chips



Butter



Caster Sugar



Flour



Peanut Butter



Bamboo Skewers

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Baking Paper, Saucepan, Heatproof Bowl, Medium Bowl, Whisk.

Ingredients

	Quantity
Chocolate Chips 11)	100g
Butter 7)	90g
Egg*	2
Caster Sugar	150g
Flour 13)	75g
Peanut Butter 1)	2 sachets
Bamboo Skewers	1

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	148g	100g
Energy (kJ/kcal)	2705 /647	1831 /438
Fat (g)	36	25
Sat. Fat (g)	19	13
Carbohydrate (g)	69	47
Sugars (g)	52	35
Protein (g)	11	8
Salt (g)	0.13	0.09

Nutrition for uncooked ingredients based on 4 servings.

Allergens

1) Peanut 7) Milk 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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 You can recycle me!



1



Melt Your Choccy

Preheat your oven to 180°C/160°C (fan). Line a baking tray (approx. 17cm x 25cm) with baking paper. Put a small saucepan of **water** on to boil. Pop the **chocolate** into a heatproof bowl. Cut the **butter** into small chunks and add it to the bowl with the **chocolate**. When boiling, reduce the heat slightly to a gentle simmer and set your bowl of **chocolate** and **butter** over the pan (be careful not to let the bottom of the bowl touch the water underneath). Leave until melted, 4-5 mins, stirring occasionally. Remove from the heat.

2



Mix

In the meantime, add the **sugar** and **eggs** to a medium bowl with a pinch of **salt**. Whisk or mix really well until the the **eggs** go pale and fluffy. Carefully fold the **flour** in with a large spoon. Lastly, gently fold in your slightly-cooled melted **chocolate mixture** until completely combined. Pour the **mixture** into your baking tray and spread it out so that it evenly covers the base. Dollop small spoonfuls of **peanut butter** all over the top of the **brownie mix** and use your **skewer** to swirl it around. Wash your **skewer**.

3



Bake

Bake your **brownie** on the middle shelf of your oven until the top is cracked and the middle is just set, 17-25 mins. To check it is cooked, insert the **skewer** into the centre - it shouldn't come out with any raw batter on it, a few crumbs is okay. **TIP:** *The time taken depends on your oven and the size of your tray, keep an eye on it!* Once cooked, remove from your oven and pop the tin onto a cooling rack. Leave until completely cooled, then cut into squares. Devour straight away or store in an airtight container. They will last for 4 or 5 days.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.