



Brownies with Salted Caramel Sauce

perfect for sharing

Dessert 45 – 50 mins • Egg(s) not included



Salted Caramel



Butter



Plain Flour



Sugar



Cornflour



Chocolate Chips

Pantry Items: Egg, Salt



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2024-W35

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Oven dish, whisk

Ingredients

	4P
Salted Caramel	80 g
Butter	1 pack
Plain Flour	75 g
Sugar	150 g
Cornflour	20 g
Chocolate Chips	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	312.5 g	100 g
Energy (kJ/kcal)	5543.8 kJ/ 1325 kcal	1774 kJ/ 424 kcal
Fat (g)	63.8 g	20.4 g
Sat. Fat (g)	39.3 g	12.6 g
Carbohydrate (g)	169.4 g	54.2 g
Sugars (g)	124.3 g	39.8 g
Protein (g)	15.2 g	4.9 g
Salt (g)	1.5 g	0.5 g

Nutrition for uncooked ingredients based on 4 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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Get Prepped

- Preheat oven to 180°C/160°C fan/gas mark 5.
- Cut the **butter** into small pieces.
- Add the **butter** and **chocolate chips** to a pot. Stir on medium-low heat until melted, 4-5 mins.
- In a bowl, whisk 2 **eggs** with 125g **sugar** until foamy, 2-4 mins.
- Add the melted **chocolate** with a pinch of **salt** and mix, adding **flour** and **cornflour** until well combined.

TIP: Melt the chocolate in the microwave on medium power if you prefer.

Bake the Brownie

- Line an oven dish (30x20cm approx) with baking paper.
- Pour the batter into it.
- Pop onto the middle shelf of your oven to bake, 20-28 mins.

TIP: You'll know it's done when the middle has set and a toothpick inserted into the centre comes out with no uncooked batter on it (a few crumbs are okay).

Finish and Serve

- Once baked, remove the brownie from the oven and leave to cool completely before removing from the dish and cutting.
- Drizzle over the **caramel sauce** before serving.

TIP: If you like fudgy brownies, once cooled, leave your brownie in the fridge for an hour to firm up.

Enjoy!