



# Cream Cheese Halloween Brownies

perfect for sharing

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



Butter



Plain Flour



Sugar



Cornflour



Chocolate Chips



Cream Cheese

Pantry Items: Egg, Salt



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2024-W43

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

## Cooking tools you will need

Oven dish, whisk

## Ingredients

	Quantity
Butter	1 pack
Plain Flour	75 g
Sugar	150 g
Cornflour	20 g
Chocolate Chips	100 g
Cream Cheese	48 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	297.5 g	100 g
Energy (kJ/kcal)	5129.6 kJ/ 1226 kcal	1724.2 kJ/ 412.1 kcal
Fat (g)	63.4 g	21.3 g
Sat. Fat (g)	39.7 g	13.3 g
Carbohydrate (g)	144.4 g	48.5 g
Sugars (g)	104 g	35 g
Protein (g)	15.2 g	5.1 g
Salt (g)	1.1 g	0.4 g

*Nutrition for uncooked ingredients.*

## 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.

## Contact

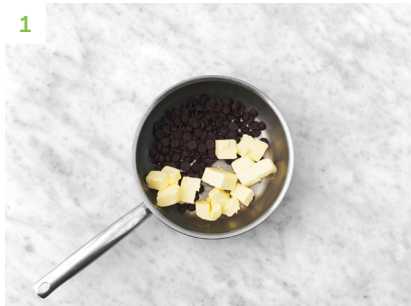
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## Get Prepped

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

## Bake the Brownies

- Line an oven dish (approx 30x20cm) with baking paper.
- Pour the brownie batter into it.
- Pop onto the middle shelf of your oven to bake, 20-28 mins.
- Meanwhile, add the **cream cheese** and remaining **sugar** to a bowl. Whisk vigorously until smooth, 1 min.

**TIP:** *The brownie is ready 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

- Remove the brownie from the oven. Leave to cool completely before removing from the dish and cutting.
- If you like fudgy brownies, once cooled, leave your brownie in the fridge for an hour to firm up.
- Place the **cream cheese** frosting in a piping bag to garnish (if you prefer, you can also spoon it on top).

**Little cooks TIP:** *Help draw spider webs, mummy faces and other spooky stuff on the top of the brownies.*

## Enjoy!