

SKILL LEVEL



IN THE KIT

- Bag 1:** 70g dark brown sugar, 10g plain flour, ¼ tsp salt, a pinch Madagascar vanilla
- Bag 2:** 300g caster sugar
- Bag 3:** 80g plain flour, 45g cocoa powder
- Bag 4:** 70g caramel chocolate chips
- Bag 5:** 30g caramel chocolate chips

- 1 x A4 baking paper
1 x testing skewer
1 x small piping bag

YOU WILL NEED

190g unsalted butter (40g + 150g), plus extra for greasing
60ml double cream
3 medium eggs

1 x 20cm square tin

STORAGE

Store in an airtight container in a cool, dry place.

INGREDIENTS

Caster sugar, white chocolate chips with caramel (17%) (cocoa butter, sugar, whole **milk** powder, **milk** sugar, whey powder (**milk**), skimmed **milk** powder, caramelised sugar, emulsifier (**soya** lecithin), natural vanilla flavouring, salt), plain white flour (**wheat** flour, calcium carbonate, niacin, iron, thiamin), dark brown sugar (sugar, cane molasses), fat reduced cocoa powder (7%), salt (anti-caking agent (sodium ferrocyanide)), ground Madagascar vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1715kJ/410kcal
Fat	7.1g
of which saturates	4.2g
Carbohydrate	80g
of which sugars	69g
Protein	4.3g
Salt	0.38g

Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts**, **sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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585g



Butterscotch Brownies



BUTTERSCOTCH BROWNIES



The box and the plastic bags in this kit are recyclable

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1. Preheat the oven to **190°C/170°C Fan/Gas Mark 5**. Lightly grease the tin with a little bit of butter and line with the provided baking paper. Leave the tin to one side.

2. To make the butterscotch sauce, in a microwave-safe bowl, add 40g of butter and **melt in the microwave in 15 second intervals until just melted**. Add **bag 1** (sugar, flour, salt, and vanilla) and mix together. Add 60ml of double cream and mix until smooth. Leave to one side to cool down slightly.

5. Spoon half of the brownie batter into the tin and spread to the edges. Pour over the butterscotch sauce made in **step 2**, and spread it over the top of the brownie batter with the back of a spoon.

6. Spoon over the remaining brownie batter, trying to cover as much of the butterscotch as possible. **Bake in the oven for 45-60 minutes (keep an eye on the brownies as all ovens are different). To check if the brownie is cooked, poke the provided testing skewer into the centre of the brownie, the skewer should be mainly clean but with a few crumbs on. Remove the brownie from the oven and leave to cool on a wire rack in the tin. Once cooled, remove the brownie from the tin and place on a board.**



3. To a clean large microwave-safe bowl, add 150g of butter and **melt in the microwave in 15 second intervals until just melted**. Add **bag 2** (sugar) and mix until smooth. Add the 3 eggs, one at a time, mixing in each egg before adding the next.

4. Gradually add **bag 3** (flour and cocoa powder) and mix everything together. The brownie batter should be fairly thick. Add **bag 4** (caramel chocolate chips) and gently mix until they are evenly spread throughout the batter.

7. Put **bag 5** (caramel chocolate chips) in a microwave-safe bowl. **Melt in the microwave in 10 second intervals, stirring between each interval until melted. Or, put the caramel chocolate chips into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted.** Allow to cool slightly. Put the melted caramel chocolate into the provided piping bag and **with a pair of scissors, cut a small corner off the end of the piping bag.**

8. Drizzle the melted caramel chocolate over the top of the brownie. **Use a sharp knife to carefully cut the brownie into 16 squares.**



When you see words in **bold**, ask an adult to help you.



FOR MORE INFO:

bakedin.co.uk/butterscotch-brownies