



1. Grease the tin and press the provided baking paper into it.



2. To make the cookie layer, in a large bowl, beat together 110g of butter with the caster sugar and light brown sugar (**bag 1**) until light and smooth. Add 1 egg and mix until everything is combined. Add the plain flour, salt and vanilla (**bag 2**) and gently mix together until a smooth batter forms.



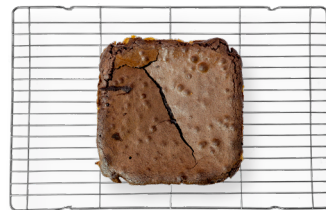
3. Add the dark chocolate chips (**bag 3**), and fold them through the batter until just combined. Transfer to the prepared baking tin and spread in a smooth layer. Chill in the fridge whilst you make the brownie.



4. Preheat the oven to 190°C/170°C fan/gas mark 5. To make the brownie, melt 100g of butter and mix in the caster sugar (**bag 4**), until combined. Mix in 2 eggs, one at a time, ensuring that the first egg is fully incorporated before adding the second.



5. Add the plain flour and cocoa powder (**bag 5**), and gently mix until just combined. Spoon the brownie mixture on top of the cookie layer. Use a pallet knife or the back of a spoon to spread into a smooth layer.



6. Bake in the preheated oven for 50-60 minutes until the brownie has cracked and the provided skewer inserted into the middle comes out with only a small amount of batter on. If you prefer the brownie to be firm, add a couple of minutes to the baking time, or for a fudgier consistency, reduce the baking time by a couple of minutes. Leave to cool for 20-30 minutes in the tin. Remove from the tin, and cool completely on a wire rack.



7. Half fill a mug or bowl with very hot (not boiling) water and sit the sealed bag of white chocolate (**bag 6**) in it. If the water cools down, refill with hot water to prevent the chocolate solidifying. When the chocolate is completely melted, leave to one side to cool slightly.



8. Snip a small corner off the bag, and drizzle the white chocolate over the top of the brookies. Using a sharp knife, cut the brookies into 16 even squares. To get a cleaner cut, wipe the blade of the knife between each cut.

TOP TIP Take these brookies to the next level by serving them in a sundae. Ice cream, squirty cream, a drizzle of chocolate sauce and chunks of chocolate brookie.

SKILL LEVEL	PREP TIME	BAKE TIME	MAKES
👑👑👑👑👑	30 MINS	50-60 MINS	16

IN THE KIT

Bag 1: 150g caster sugar, 50g light brown sugar

Bag 2: 120g plain flour, 1/8 tsp salt, 1/16 tsp ground vanilla

Bag 3: 50g dark chocolate chips

Bag 4: 200g caster sugar

Bag 5: 55g plain flour, 30g cocoa powder

Bag 6: 35g white chocolate chips

Butter measure

1 x A4 baking paper

Wooden skewer

VIDEO

[Bakedin.co.uk/chocolate-brookies](https://bakedin.co.uk/chocolate-brookies)

YOU WILL NEED

210g unsalted butter (110g softened + 100g melted)

3 medium eggs

20cm x 20cm square tin

STORAGE

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

INGREDIENTS

Caster sugar, plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), light brown sugar (sugar, cane molasses), belgian dark chocolate chips; (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), white chocolate chips; (sugar, cocoa butter, whole **milk** powder, **soya** lecithin E 322), cocoa, salt (salt, anti-caking agent: sodium ferrocyanide), ground vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1665kJ/393kcal
Fat	4.3g
of which saturates	2.5g
Carbohydrates	83g
of which sugars	65g
Protein	4.1g
Salt	0.12g

Allergens: For allergens see ingredients in **bold**.
May contain: **nuts**.

Best before: see sticker. Store in a cool, dry place.

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OR



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