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Rocky Road Brownie Ingredient Kit

Caster Sugar, Self Raising flour (wheat flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)), Belgian dark chocolate chips (cocoa mass, sugar, emulsifier: soya lecithin, natural vanilla flavouring), Cocoa, Chocolate Malt Balls (milk chocolate (sugar, cocoa butter, milk powder, cocoa mass, skimmed milk powder, emulsifier (E-322), flavouring), extruded cereal (rice flour, wheat flour, powdered malt, sugar skimmed milk powder, salt), thickener (E-414, glazing agent (E-904)), marshmallows (glucose-fructose syrup, sugar, water, gelatine, anticaking agent; maize starch; flavouring, processing aid: glycerol)

Allergens: For allergens see ingredients in bold Prepared in a factory that handles wheat, milk, soya and nuts

Nutritional info per 100g (as sold)

Energy 414kcal / 1751kJ, Protein 3.7g, Carbs 84g (of which sugars 71g), Fat 6.12g (of which saturates 3.67g), Salt 0.03g

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

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615g



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PREP TIME

BAKE TIME 20 MINS 35-40 MINS **SERVINGS**

YOU WILL NEED

230g unsalted butter + 20g for greasing the tin 3 medium eggs 60ml double cream 20cm square tin

IN THE KIT

Bag 1: 280g caster sugar

Bag 2: 75g self raising flour 50g cocoa powder

Bag 3: 75g dark chocolate

chips

Bag 4: 100g caster sugar

Bag 5: 10g marshmallows

Bag 6: 20g chocolate malt balls

1 butter measure

1 testing skewer Baking paper

ROCKY ROAD BROWNIE

1. Preheat your oven to 180°C / 160°C fan assisted / Gas Mark 4. Grease and line a 20cm square tin with the baking paper provided.

6. In a small saucepan, add 100g caster sugar (bag 4) and cook on low heat, stirring continuously until the sugar is smooth and light brown. It will start out by forming clumps before melting.

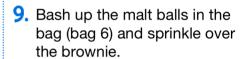


7. Remove from the heat and quickly stir in 60ml double cream and 30g unsalted butter mixing well. Don't worry if a few lumps form, just keep stirring until smooth.



- 2. In a large bowl, cream 200g soft butter together with 280g caster sugar (bag 1).
- 3. Add the flour, cocoa powder (bag 2), Belgian dark chocolate chips (bag 3) and 3 eggs and mix until combined.

8. Drizzle some of the caramel over the top of the brownie and sprinkle marshmallows (bag 5)

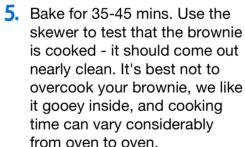




over the caramel.



4. Pour the mixture into the prepared tin and spread out evenly - it doesn't have to be perfectly flat.



10. Drizzle some more caramel over the brownie and cut into 9-12 pieces.





You won't need all the caramel for the brownie, so save some in an airtight container and use it to top your favourite ice cream, pancakes or desserts.



MichelRonx

