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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



SKILL LEVEL



PREP TIME

20 MINS

BAKE TIME

35-40 MINS

SERVINGS

12

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

2. In a large bowl, cream 200g soft butter together with 280g caster sugar (bag 1).



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



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.

3. Add the flour, cocoa powder (bag 2), Belgian dark chocolate chips (bag 3) and 3 eggs and mix until combined.



5. Bake for 35-45 mins. Use the skewer to test that the brownie is cooked - it should come out nearly clean. It's best not to overcook your brownie, we like it gooey inside, and cooking time can vary considerably from oven to oven.

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.



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



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



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.



9. Bash up the malt balls in the bag (bag 6) and sprinkle over the brownie.



MY TOP TIP

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.

Michel Roux