

SKILL LEVEL



PREP
35
MINS
+ CHILLING

BAKE TIME
15 - 20
MINS

MAKES
12

IN THE KIT

- Bag 1:** 50g plain flour
- Bag 2:** 75g dark chocolate chips
- Bag 3:** 150g caster sugar, 75g dark brown sugar
- Bag 4:** 95g plain flour, 8g cocoa powder, ½ tsp baking powder, ¼ tsp salt
- Bag 5:** 125g dark chocolate chips
- Bag 6:** 15g sprinkles

- 1 x testing skewer**
1 x large piping bag
1 x small piping bag

YOU WILL NEED

- 170g unsalted butter, plus extra for greasing
3 medium eggs
300ml double cream
- 1 x 12 hole muffin tin
1 x whisk
1 x star nozzle

STORAGE

Store in an airtight container in the fridge.

INGREDIENTS

Belgian dark chocolate chips (33%) (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), caster sugar, plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), dark brown sugar (sugar, cane molasses), sprinkles (sugar, glazing agent (shellac), natural lemon flavouring, colours (curcumin, titanium dioxide), cocoa powder (1%) (cocoa powder, acidity regulator (potassium carbonate)), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour, calcium, niacin, iron, thiamin), salt (salt, anti-caking agent (sodium ferrocyanide))).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1747kJ/418kcal
Fat	9.5g
of which saturates	5.7g
Carbohydrate	76g
of which sugars	58g
Protein	4.9g
Salt	0.47g

Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts & milk**.

Best before:

See sticker.

Suitable for vegetarians.

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575g

BAKED
IN

Chocolate Brownie Cakes



Baking
Club 

CHOCOLATE BROWNIE CAKES



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Generously grease the muffin tin with butter. Spoon 1 tsp of plain flour (**bag 1**) into each muffin hole. Shake the muffin tin to coat the butter in flour. Tip out any excess and discard. Leave to one side.



3. Once cooled, add the caster sugar and dark brown sugar (**bag 3**) and mix until combined. Add 3 eggs, one at a time, stirring between each addition, until they are all combined. Don't overbeat the mixture as it will give the brownies a cakey texture.



2. Put the dark chocolate chips (**bag 2**) and 170g of butter in a large, microwave-safe bowl. Melt in the microwave in 10 second intervals, stirring between each interval until melted. Alternatively, put the dark chocolate chips and butter into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted. Remove from the heat and allow to cool slightly.



4. Gradually add the plain flour, cocoa powder, baking powder and salt (**bag 4**), gently folding after each addition until the dry ingredients are just incorporated. Divide the batter evenly between the 12 muffin holes and bake for 15-20 minutes. Test the cakes with the provided skewer, the skewer should be mainly clean but with a small amount of mixture on. Let the cakes cool in the tins until the tin is just cool enough to touch. Turn the cakes out onto a wire rack to cool completely (you may need to tap the tin slightly to get them all out).



- 5.** Whilst the cakes are cooling, begin to make the ganache for the icing. Put the dark chocolate chips (**bag 5**) into a heatproof bowl. In a small saucepan, heat up 300ml of double cream. Bring the cream to a boil and then immediately remove from the heat.



- 6.** Pour the hot cream over the chocolate chips. Allow to sit for 1 minute before mixing the chocolate and cream together to form a smooth ganache. Allow to cool for 10 minutes, before transferring it to the fridge for at least 30 minutes to cool completely and thicken until it is roughly the consistency of thick custard.



- 7.** When the ganache has thickened, remove it from the fridge. Separate 50g of the ganache into a small bowl. Whisk the remaining ganache until soft peaks form and it is lighter in colour. It should be stiff and hold its shape but still soft (this can take around 5 minutes by hand). Fit the provided large piping bag with a star nozzle. Fill the piping bag with the ganache.



- 8.** Cut all the cakes in half horizontally and fill with a swirl of the whipped ganache, sandwich with the tops. Fill the provided small piping bag with the reserved ganache from **step 7**. Cut a small amount off the end of the bag and drizzle over the cakes. Finish by topping each cake with the sprinkles (**bag 6**).



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