

SKILL LEVEL



PREP
30
MINS

BAKE TIME
35-50
MINS

MAKES
16

IN THE KIT

Bag 1: 150g dark chocolate chips

Bag 2: 205g caster sugar

Bag 3: 115g plain flour,
35g cocoa powder

Bag 4: 70g white chocolate chips

Bag 5: 30g white chocolate chips

1 x A4 baking paper

1 x testing skewer

1 x small piping bag

YOU WILL NEED

150g unsalted butter, softened, plus extra for greasing

150g raspberries

3 medium eggs

1 x 20cm square tin

STORAGE

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

INGREDIENTS

Caster sugar, Belgian dark chocolate chips (24%) (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), white chocolate chips (16%) (sugar, cocoa butter, whole **milk** powder, emulsifier (**soya** lecithin), vanilla extract), fat reduced cocoa powder (5%).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1808kJ/432kcal
Fat	13g
of which saturates	7.9g
Carbohydrate	72g
of which sugars	5.8g
Protein	5.2g
Salt	0.02g

Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts**.

Best before:

See sticker.

Suitable for vegetarians.

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585g



Raspberry & White Chocolate Brownies



Junior
Baking
Club

RASPBERRY & WHITE CHOCOLATE BROWNIES



The box and the plastic bags in this kit are recyclable

bakedin.co.uk/sustainability



1. Preheat the oven to 190°C/ 170°C Fan/Gas Mark 5. Grease a square tin with a little bit of butter and line with the provided baking paper. Put 7 raspberries to one side for later, and cut the rest of the raspberries in half.

2. To make the brownie batter, in a large heatproof bowl, add 150g of butter and **bag 1** (dark chocolate chips). **Put the bowl over a pan of simmering water, making sure the bowl does not touch the water. Melt on a low heat until the chocolate and butter are smooth and just melted. Or, put the chocolate and butter in a large microwave-safe bowl and melt together in the microwave in 10 second intervals until smooth and just melted.**

5. Add **bag 4** (white chocolate chips), and the halved raspberries from **step 1**. Very gently fold everything together until just combined. Spoon the mixture into the prepared tin and spread to the edges using a spatula or the back of a spoon. Lightly press the 7 whole raspberries into the top of the batter, making sure they are evenly spaced.

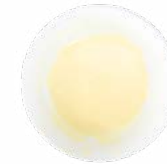
6. Bake in the oven for 35-50 minutes (keep an eye on the brownies as all ovens are different). To check if the brownie is cooked, poke the provided testing skewer into the centre of the brownie. For a gooey brownie, there should be a small amount of wet mixture on the skewer, for a slightly cakier brownie the skewer will be mainly clean with just a few crumbs on it.



3. Leave the butter and chocolate to one side to cool slightly. Add **bag 2** (sugar) and mix together using a wooden spoon until smooth.



4. Add 3 eggs, one at a time, making sure each egg is mixed in before adding the next one. Add **bag 3** (flour and cocoa powder). Carefully mix together until the batter is smooth.



7. Remove the brownie from the oven and leave to cool on a wire rack in the tin. Once cold, remove from the tin and place on a board. Empty **bag 5** (white chocolate chips) into a microwave-safe bowl. Melt in the microwave in 10 second intervals, stirring between each interval until melted. Or, put the white 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. Leave to one side to cool a little.

8. Put the provided piping bag in a tall glass and fold the open end of the bag over the edge of the glass. Pour the chocolate into the piping bag, unfold the bag, and twist the top to push the chocolate down towards the end of the piping bag. With a pair of scissors, cut a small corner off the end of the piping bag and drizzle the chocolate over the brownies. Use a 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/raspberry-white-chocolate-brownies