

INGREDIENTS TO ADD:

- 85G BUTTER (MELTED)
- 2 MEDIUM EGGS
- 1-2 TABLESPOONS OF MILK OR BOILED WATER
- 3/4 TEASPOON VANILLA EXTRACT (OPTIONAL)

TOOLS NEEDED:

- MIXING BOWLS
- MIXING SPOON
- 20 X 20CM BAKING TIN
- MIXER OR WHISK
- KNIFE

CRAFT & CRUMB

BROWNIE DIPPERS BAKING KIT



**THIS KIT HAS ALL THE ESSENTIALS, AND FULL INSTRUCTIONS
ON HOW TO MAKE YOUR BEAUTIFUL BROWNIE DIPPERS.**

THERE'S ONLY A FEW SIMPLE INGREDIENTS TO ADD, SO YOU GET MORE
TIME TO MAKE, BAKE & MUNCH YOUR YUMMY CREATIONS - PLUS YOU HAVE A FUN CRAFT
ITEM TO MAKE TOO...YAY!

1 PREPARE

- Preheat your oven to 180°C / 160°C Fan / Gas 4.
- Line a 20 x 20cm square baking tin with your parchment paper.

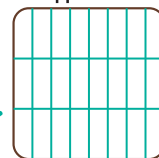
2 MIX

- Melt your butter and set aside to cool.
- In a medium bowl beat two medium eggs and add vanilla extract (optional) with a mixer or whisk.
- Add the egg mixture and melted butter to your dry brownie mix in a large mixing bowl and stir until smooth and evenly mixed.
- Pour the batter into your lined tin, smoothing out evenly to the edges of tin with a knife or spatula.

3 BAKE

- Bake for approx. 15 mins. You can check they're ready by inserting a wooden skewer into the middle, if it comes out clean they're done!
- Once ready remove from the oven and leave to cool, use a wire rack if you have one.
- Now prepare your dipping icing by pouring your icing sugar into a bowl and adding 2 tablespoons of boiled water, the mixture should run off the spoon when lifted up (needs to be smooth but not too thick).
- When brownies are completely cool you can cut them into dipper shapes. Using a knife make 2 cuts across with approx 7cm space between each cut, then cut 7 cuts going up the ways with 2.5cm spacing (see cuts pic). You will end up with 24 brownie dippers... YUM!
- Place the cut brownies into the fridge for at least 30 mins as they need to be cold and firm for the dipping fun.

Dipper Cuts



4 DECORATE

- Now you can make your fun dipping tray craft that's on the inside of your pack, full instructions are there too.
- Once brownies are chilled and feel firm you can start dipping! Carefully dip one end into your icing then into your sprinkles... continue with all your brownies until they are all beautifully dipped.

DIP DIP HOORAY YOU'VE FINISHED! Let the munching and sharing with family and friends begin!



FOOD
PACKED FULL OF
FUN

CRAFT &
CRUMB



INGREDIENTS:

Brownie mix: Plain **WHEAT** flour, caster sugar, cocoa powder, raising agent.

Icing sugar, Sprinkles: Sugar, Maize Starch, Concentrates (Sweet Potato, Spirulina, Radish, Apple, Carrot, Hibiscus).

Coconut Oil, Colours (Lutein, Paprika), Glazing Agent (Beeswax).

For allergens, please see ingredients in **BOLD**.



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