



# BROWNIE

your  surprise



### **Additional supplies needed**

- 100 ml sunflower oil
- 2 eggs
- baking paper
- brownie baking tin



### **Instructions**

- Preheat oven to 190°C (175°C fan, gas mark 3-4)
- Add eggs and sunflower oil to bottle contents
- If the sugar is stuck to the bottle, add a little water to remove
- Mix for a few minutes at high speed until smooth
- Line baking tin with baking paper and spread mixture evenly over the tin
- Bake in oven for 25 minutes and enjoy!
- Leave brownie to cool before slicing and eating

### **Ingredients**

Wheat flour (gluten), white and brown sugar (granulated sugar, invert sugar syrup, caramel), cocoa powder, 10% dark chocolate drops (sugar, cocoa mass, cocoa butter, dextrose, soya lecithin), 8% white chocolate chunks (sugar, full fat and skimmed milk powder (lactose), cocoa butter, soya lecithin, natural vanilla aroma), salt. May contain traces of other allergens.

### **Nutritional values for 100 g of prepared mixture**

1736 kJ/414.4 kcal, 20.7 g fat of which 4.8 saturated fat, 48.8 g carbohydrates of which 36.1 g sugar, 6.5 g protein, 0.6 g salt

### **Net weight**

390 grams E

Store in a dry place. Best before: see sticker