



White Chocolate Brownies

24 servings



Easy

up to 20 Min.



Ingredients:

For the Brownie:

300 g Dr. Oetker 26% White Chocolate (10 oz) broken into small pieces
75 g Butter or Margarine (3 oz)
175 g Light Brown Sugar (6 oz)
3 ml Dr. Oetker Madagascan Vanilla Extract (2-3 drops)
175 g Self-Raising Flour (6 oz)
175 g Ground Almonds (7 oz)
3 Large Eggs

For the Decoration:

Dr. Oetker White Designer Icing
Dr. Oetker Chocolatey Strands

1 White Chocolate Brownies:

Preheat the oven to 180°C/350°F/Gas Mark 4. Grease and line an 18 x 28cm (7 x 11 inch) rectangular cake tin.

- 2 Place 100g (4oz) White Fine Cooks' Chocolate pieces in a heatproof bowl with the butter. Place the bowl over a saucepan of gently simmering water. Heat gently, stirring until melted.
- 3 Remove the bowl from the water and cool for 5 minutes. Beat in the eggs, sugar and Vanilla Extract. Sieve in the flour and add the ground almonds and remaining Chocolate pieces, and carefully fold into the mixture using a metal spoon.
- 4 Transfer to the prepared tin and smooth over the top. Bake in the oven for about 35 minutes until risen, just set and lightly golden. Allow to cool in the tin, then cut into 24 small squares. Carefully remove from the tin and transfer to a wire rack.
- 5 Using White Designer Icing pipe a large swirl on top of each brownie. Sprinkle with Chocolate Flavour Strands to serve.



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