

Maltesers Easy Cocoa Brownies RECIPE

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<?xml version="1.0"?>

TIME

25 minutes

INGREDIENTS

11 items

MAKES

12 servings

Prepared with cocoa powder, these fudgy brownies loaded with Maltesers are a quick and easy traybake treat that's perfect for sharing.

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INGREDIENTS

- 100 g (1 cup) Maltesers, chopped
- 75 g (3/4 cup) unsweetened cocoa powder
- 109 g (1/2 cup) caster sugar
- 98 g (1/2 cup) packed brown sugar
- 2 mL (1/2 tsp) salt
- 76 g (1/2 cup) unsalted butter, melted
- 2 eggs
- 5 mL (1 tsp) vanilla extract
- 70 g (1/2 cup) self-raising flour
- 28 g (1/4 cup) hot chocolate drink powder
- 45 g (1 1/2 oz) dark chocolate, melted

Recipes crafted for gatherings and sharing with others

Instructions

- 1. 1
 - Preheat oven to 180°F/350°F/Gas Mark 4. Line 20 cm square (8-inch) baking pan with 2 sheets parchment paper, with paper overhanging sides.
- 2. 2
 - In medium bowl, whisk together cocoa powder, sugar, brown sugar, and salt. Whisk in melted butter until blended. One at a time, beat in eggs, incorporating well after each addition. Stir in vanilla. Stir in flour and hot chocolate drink powder until combined. Fold in half the chopped Maltesers. Scrape into prepared tin and spread evenly.
- 3. 3
 - Bake for 22 to 25 minutes or until only a few moist crumbs cling to cake tester when inserted into centre of brownie. Let cool completely on wire rack.
- 4. 4
 - Drizzle with melted chocolate and sprinkle with remaining chopped Maltesers. Let stand for 10 to 15 minutes or until chocolate is set. Cut into bars to serve.
- 5. Tip

To make Maltesers brownie sundaes, finely chop brownie and serve on top of scoop of vanilla ice cream. Drizzle with chocolate sauce and caramel sauce. Garnish with Maltesers.

NUTRITION INFORMATION

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Column 1	Column 2	
	Per 1 brownie (1/12 of recipe)	
Energy	1037 kJ 248 kcal	
Fat	12.8g	

Column 1	Column 2
Saturates	7.6g
Carbohydrate	34.1g
Sugars	24.6g
Fibre	2.7g
Protein	3.9g
Salt	0.5g

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Carrot Cake Traybake with Maltesers Easter Bunnies

Cooking time

45 min

Ingredients

11 items

SEE DETAILS



Chocolate Banana Loaf

Cooking time

60 minutes

Ingredients

12 items

SEE DETAILS



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items

SEE DETAILS



Maltesers Blondies

Cooking time

45 min

Ingredients

9 items

SEE DETAILS

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