



CAPPUCCINO BROWNIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



15



medium

INGREDIENTS FOR 1 BAKING TRAY

FOR THE BROWNIES

125 g	QimiQ Cream Base
125 g	Butter, softened
125 g	Sugar
2	Egg(s)
1 package	Vanilla sugar
125 g	Dark chocolate (40-60 % cocoa), melted
125 g	Flour
1 package	Baking powder

FOR THE CREAM

250 g	QimiQ Classic Vanilla, unchilled
200 g	Cream cheese
20 g	Instant coffee powder
20 g	Powdered sugar

TO DECORATE

100 g	Dark chocolate (40-60 % cocoa), melted
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METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the brownies: whisk the butter, sugar, eggs and vanilla sugar until fluffy.
3. Add the melted chocolate and mix well.
4. Slowly add the QimiQ Sauce Base to the mixture.
5. Carefully fold in the flour/baking powder mixture.
6. Pour the mixture into a greased baking tin and bake in the hot oven for approx. 30 minutes. Allow to cool.
7. For the cream: whisk the unchilled QimiQ Classic Vanilla smooth. Add the cream cheese, coffee granules and icing sugar and mix until the coffee has dissolved.
8. Spread the cream onto the brownies and allow to chill for approx. 4 hours.
9. Pipe the chocolate onto the cream as desired.