



AMERICAN BROWNIES



QimiQ BENEFITS

- Bake stable
- Quick and easy preparation



15



easy

INGREDIENTS FOR 12 PORTIONS

125 g QimiQ Classic, unchilled

125 g Butter, softened

125 g Sugar

2 Egg(s)

Vanilla aroma

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

125 g Flour, plain

1 tbsp Baking powder

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Whisk QimiQ Classic smooth. Add the butter and sugar and whisk until light and fluffy. Gradually add the eggs and vanilla and continue to whisk until creamy. Add the melted chocolate and mix well together.
3. Add the baking powder to the flour and fold into the mixture.
4. Pour into a square baking tin lined with grease-proof baking paper and bake in the pre-heated oven for approx. 30 minutes.
5. Allow to cool and cut into portions.