

Easy-To-Make Decadent Chocolate Brownies



WHAT YOU NEED:

- ANY BROWNIE MIX AND THE INGREDIENTS ON THE BOX
- CHOCOLATE/S OF YOUR CHOICE (FILLING)
 - BAKING PAPER
 - NON-STICK SPRAY
 - ICING SUGAR (TO SPRINKLE)
- SPRINKLES, EDIBLE GLITTER, SMARTIES

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How To Make it:

#1 Preheat the oven to 170° C.

#2 Follow the brownie packs instructions; don't use a mixer and don't overmix. Once the mix is smooth, set aside.

#3 Prepare a square pan (or two if you double the recipe). Cut a sheet of baking paper and fold into the pan.

#4 Use clips or washing pegs to hold the paper in place.

#5 Pour half of the brownie mix into the pan.

#6 Break the chocolate you have chosen for the filling, up and place in the pan. Put it in the mix. If you OCD don't look at the picture; and place symmetrically. If you are messy – look at the picture.

#7 Pour over the rest of the brownie batter to cover the chocolate. Smooth with a scraper or spoon to ensure the chocolate bits are all covered.

#8 Pop in the oven for 35 to 40 minutes. The centre must still be gooey – so don't overbake.

#9 Let the brownies stand overnight or place it, pan-and-all in the fridge. Make sure the centre is cool before you remove it from the pan.

#10 Use a sieve or tea-strainer to shower the brownies with icing sugar and edible glitter.

#11 Once cooled properly, cut into squares (don't cut into equal squares some unhappy people "just want to taste" – others are legit and take life seriously and what to omnomnomnom your brownies – cater for both).

#12 Finish with sprinkles, or smarties or chocolate shaving.