



CARAMILK BROWNIE

The popular Caramilk Chocolate in Brownie form!



EASY



20 MINS



40 MINS



16

Ingredients

- 2 large eggs
- 2/3 cup caster sugar
- 1 tsp vanilla essence
- 180g CADBURY CARAMILK Chocolate Block, melted and cooled
- 75g (1/3 cup) unsalted butter, melted
- 1 ½ cups plain flour
- 1 ½ tsp baking powder
- ¼ tsp salt
- 1 cup CADBURY CARAMILK Baking Chips
- 180g CADBURY CARAMILK Chocolate Block, melted
- Edible gold stars to decorate

Instructions

1. Preheat your oven to 160C fan forced and pre-line and grease a 24cm square cake tin
2. In a mixing bowl, mix the eggs, sugar and vanilla until combined
3. Into the mixture, add melted chocolate and butter.
4. In a separate bowl, sift flour, baking powder and salt and mix together until combined
5. Once combined, fold the flour into the mixture until combined
6. Into the bowl, fold in the chocolate chips
7. Once combined, press mixture into your pre-prepared 24cm square cake tin and smooth top
8. Bake for 35-40 minutes.
9. Remove from oven and cool.
10. Drizzle melted CARAMILK chocolate over cooled brownie and scatter over stars.
11. Cut into squares to serve.

[Recipe provided by Cadbury.](#)