



Salted Caramel Milk Chocolate Brownies

with Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar

Tony's Chocolonely 40-55 Minutes • Veggie

17A

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Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar



Caster Sugar



Unsalted Butter



Salted Caramel Sauce



Plain Flour



Cornflour

In collaboration with



Tony's Chocolonely

Tony's Chocolonely are the chocolate makers on a serious mission to end modern slavery in the chocolate industry.

Pantry Items

Egg

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Saucepan, bowl, whisk, baking tin, baking paper and sieve.

Ingredients

Ingredients	Quantity
Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar 7) 11)	1
Caster Sugar	150g
Unsalted Butter** 7)	150g
Salted Caramel Sauce 7)	120g
Plain Flour 13)	75g
Cornflour	20g

Pantry	Quantity
Egg**	2

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	406g	100g
Energy (kJ/kcal)	7491/1790	1847/442
Fat (g)	101.5	25.0
Sat. Fat (g)	61.5	15.2
Carbohydrate (g)	201.1	49.6
Sugars (g)	155.4	38.3
Protein (g)	19.2	4.7
Salt (g)	1.41	0.35

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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1



2



3



Melt the Chocolate

a) Preheat your oven to 180°C/160°C fan/gas mark 5.

b) Chop the **Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar** into small pieces.

c) In a small saucepan, combine the **sugar, 150g** of the **butter** and **two thirds** of the **chocolate**. Stir on medium heat until the **butter** and **chocolate** have melted, 4-5 mins.

TIP: Don't worry if the butter has separated from the chocolate, it will mix in nicely when you add the eggs later on. Keep the remaining butter for another recipe.

d) Pour the **chocolate mixture** into a large bowl and stir in **one third** of the **salted caramel sauce**, then set aside to cool, 5-10 mins.

Time to Mix

a) Meanwhile, line an appropriately sized baking tin with baking paper.

b) Once the **chocolate mixture** has cooled, whisk in the **eggs** (see pantry for amount) until combined.

c) Once combined, use a sieve to sift in the **flour** and **cornflour**, then add the remaining **chopped chocolate**. Gently mix until the **flour** is fully combined.

Serve your Tony's Treat

a) Pour the **brownie batter** into your lined baking tin and drizzle over the remaining **salted caramel sauce**. Use a toothpick (or another pointy utensil) to gently swirl in the **salted caramel**.

b) Pop onto the middle shelf of your oven to bake, 28-30 mins. **TIP:** You'll know it's done when the middle has set and a toothpick inserted into the centre comes out with no uncooked batter on it (a few crumbs are okay).

c) Once baked, remove from the oven and leave to cool completely before removing from the tin and cutting. **TIP:** If you like fudgy brownies, once cooled, leave your brownie in the fridge for an hour to firm up.

Enjoy!