

KOEN, Sean en Kas

WE ARE GOING TO MAKE SOME CHRISTMAS TONY CHOCOLONELY BROWNIES



MATERIALS

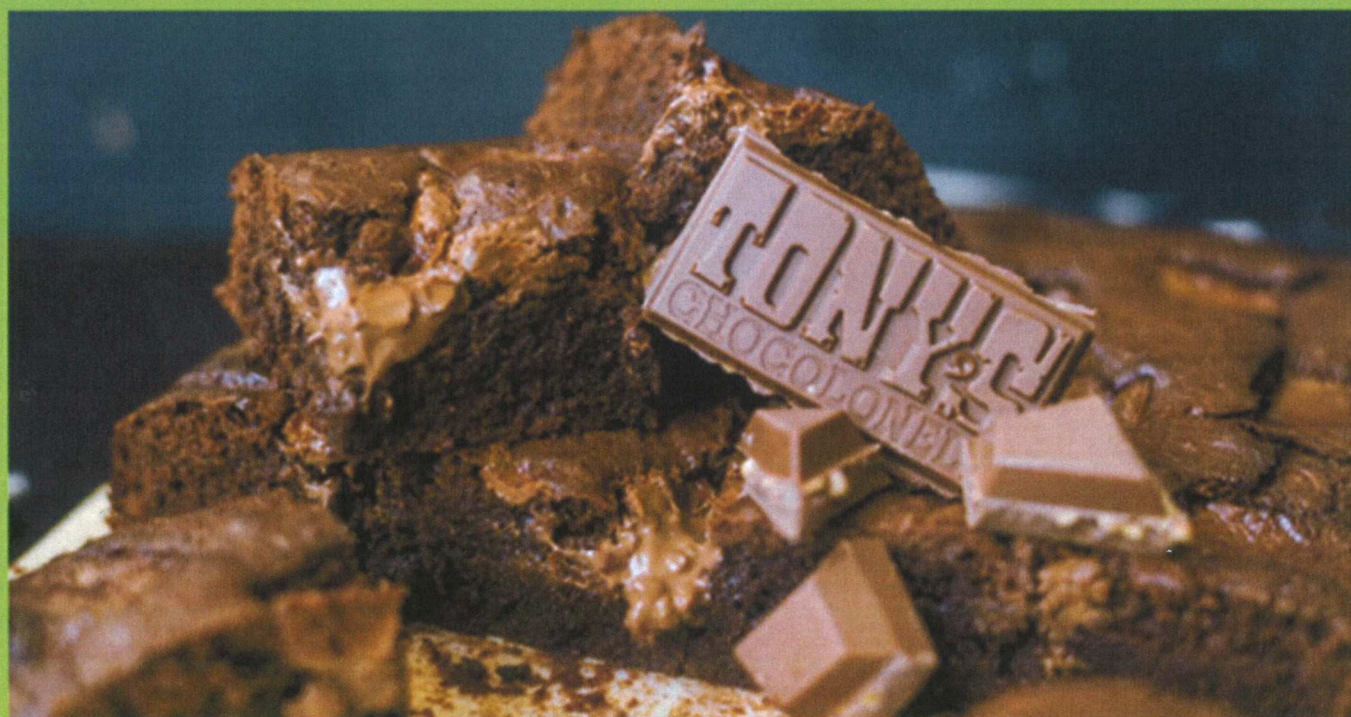
WE HAVE GOT:

- A BAKING MOLD 30 CM
- BAKING PAPER
- A SIEVE
- A WHISK

INGREDIENTS

WE HAVE GOT:

- 210 GRAMS OF SELF-RAISING FLOUR
- 70 GRAMS OF CACAO POWDER
- 170 GRAMS OF LIGHT BROWN BASTARD SUGAR
- 80 GRAMS OF DARK BROWN BASTARD SUGAR
- 1 LARGE EGG
- 40 GRAMS OF PLAIN SUGAR
- 1 SMALL BAG OF VANILLA SUGAR
- 260 MILLILITER OF BUTTERMILK
- 110 GRAMS OF BUTTER
- 2 KNIFE POINTS OF SEA SALT
- 180 GRAMS OF TONY CHOCOLONELY, MILK, CARAMEL AND SEASALT (THE ORANGE BAR)



PREPERATION

THE FIRST STEP. HEAT UP THE OVEN TO 175 DEGREES.

THE SECOND STEP. PUT THE BAKING PAPER IN THE BAKING MOLD.

THE THIRD STEP. CHOP THE TONY CHOCOLONELY IN PIECES.

THE FOURTH STEP. SIEVE THE SELF-RAISING FLOUR AND ADD THE SALT, BAKING POWDER AND CACAO POWDER.

THE FIFTH STEP. PUT THE BUTTER MILK IN A LITTLE PAN, HEAT IT UP WITH THE BUTTER UNTIL THE BUTTER IS MELTED.

THE SIXTH STEP. TAKE ANOTHER BOWL. PUT THE TWO DIFFERENT BROWN SUGARS, THE NORMAL SUGAR AND THE VANILLA SUGAR ALL TOGETHER IN THE BOWL.

THE SEVENTH STEP. ADD THE MELTED BUTTER AND HOT BUTTERMILK TO THE BOWL WITH THE SUGARS.

THE EIGHTH STEP. ADD THE EGG AND MIX THE MIXTURE FOR 30 SECONDS.

THE NINTH STEP. ADD THE DRY MIX OF FLOUR AND COCOA TO THE WET SUGAR MIX AND STIR IT.

THE TENTH STEP. ADD THE CHOCOLATE CHIPS TO THE MIXTURE AND STIR IT AGAIN. NOW YOU HAVE THE BROWNIE BATTER.

THE ELEVENTH STEP. PUT THE BATTER IN THE BAKING MOLD AND MAKE IT EVEN WITH A (WET) SPATULA.

THE TWELFTH STEP. BAKE THE BROWNIE BATTER 35 MINUTES (FROM TWELVE O'CLOCK TILL TWENTY-FIVE TO ONE) UNTIL IT RISES AND THE TOP IS CRUNCHY.

THE THIRTEENTH STEP. LET THE BROWNIES COOL DOWN TO ROOM TEMPERATURE.

**ABOUT US AND THE
BROWNIES**

**WE CHOSE THIS RECIPE BECAUSE WE LIKE TONY
CHOCOLONELY AND THOUGHT THE JURY WOULD LIKE IT
TOO.**

**WE CHOSE CARAMEL SEA SALT BECAUSE MOST OF THE
PEOPLE LIKE IT.**

**WE ARE GOING TO TELL THE JURY ABOUT THE DELICIOUS
TONY CHOCOLONELY CHIPS.**

**IT TAKES AN HOUR AND TWENTY MINUTES IN TOTAL TO
MAKE, BUT THEN YOU HAVE GOT SOMETHING DELICIOUS!**

**WE ALSO TRIED TO KEEP THE RECIPE AS SIMPLE AS
POSSIBLE SO EVERYONE WOULD UNDERSTAND IT.**

MADE ON

WEDNESDAY NINTH OF DECEMBER IN TWO THOUSAND-TWENTY

