

Brownie Butter Cake

Take the best of rich chocolate brownies and combine it with a fluffy butter cake to create a two-tone masterpiece.

40 slices



Easy

up to 5 Min.



Ingredients:

For Brownies:

1 Dr. Oetker Nona Brownies Original
100 ml Vegetable Oil
50 ml Water
2 Eggs (Large)

For Butter Cake:

1 Dr. Oetker Nona Butter Cake Original
200 g Butter (softened)
4 Eggs (Large)

- 1
- 2 Place Dr. Oetker Nona Brownie Original, water and eggs in a mixing bowl. Mix at medium speed for 2 minutes.
- 3 Add in vegetable oil and mix at low speed for 1 minute or until batter is light and fluffy.
- 4 Divide the batter into the loaf pan and bake at 170°C for 20 minutes.
- 5 Place Dr. Oetker Nona Butter Cake Original and eggs in a mixing bowl. Mix at medium speed for 3 minutes.
- 6 Add in butter and mix at low speed for 1 minute or until batter is light and fluffy.
- 7 Spread the butter mixture over both of the brownies and bake at 170°C for 55 minutes.



Dr. Oetker Nona Malaysia

Tip from the Test Kitchen

- Tip: Preheat oven to 170°C. Line a 20cm x 10cm loaf pan with grease proof paper.



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