

Nutty Brownies

Let's go nuts with these outrageous brownies loaded with almonds and chocolate.

8 brownies  Easy  up to 5 Min.



Ingredients:

For Nutty Brownies:

1 box Dr. Oetker Nona Brownies Original
100 ml Vegetable Oil
50 ml Water
2 Eggs (large)
100 g Dr. Oetker Nona Almond Strips (roasted)
200 g Dr. Oetker Nona Cooking Chocolate (broken into pieces)
Baking Tray (FREE in pack with Dr. Oetker Nona Brownies Original)

- 1 Preheat oven to 180°C.
- 2 Place Dr. Oetker Nona Brownies Original, vegetable oil, water and eggs in a mixing bowl, stir until well combined (with wooden spatula or hand whisk).
- 3 Fold in almond strips before pouring batter in a greased rectangle baking tray. Bake at 180°C for 55 minutes.
- 4 Set brownies aside to cool completely before cutting into squares.
- 5 Melt cooking chocolate with microwave oven or over a saucepan of water.
- 6 Drizzle chocolate over the brownies.

Tip from the Test Kitchen

- Tip: Rinse the knife in very hot water before slicing. This will help prevent the knife from sticking or tearing the cake. After every cut, wipe off the knife for a more pristine slice.