

Rich Chocolate Brownies

Effortlessly bake an amazing tray of exquisitely delightful and mouth watering rich chocolate brownies for dessert, anytime.

8 brownies



Easy



up to 5 Min.



Ingredients:

For Rich Chocolate Brownies:

- 1 Dr. Oetker Nona Brownies Original
- 100 ml Vegetable Oil
- 500 ml Water
- 2 Eggs (large)
- 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 Pour batter in a greased rectangle baking tray (16cm x 23cm). Bake at 180°C for 55 minutes.
- 4 Set brownies aside to cool completely before cutting into squares.

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.