



## Classic Kitchen Christmas Brownie

Gingerbread - milk chocolate , 0,75l/ 648g

There's nothing better at Christmas than a tasty brownie, so we give you the perfect harmony of the holiday's flavours. Enjoy it without any sense of guilt!

### Type / flavor:

Gingerbread - milk chocolate

### Packing / weight:

0,75l/ 648g

### Add to:

3 eggs, 135 g melted butter, 90 ml milk

### Cooking instruction:

Mix the content of the bottle with the eggs, milk and melted butter. Put it on a lined or greased pan and bake it for 20-25 minutes at 170 degrees Celsius. When it is ready you can serve for your family and friends to let them be part of that!

### Ingredients:

Wheat flour, brown sugar, sugar, milk chocolate (sugar, cocoa butter, whole milk powder, cocoa mass, lactose, whey powder, skimmed milk powder, emulsifier: soy lecithin, natural vanilla flavour), skimmed cocoa powder, gingerbread seasoning (cinnamon, vanilla sugar, ginger, clove, coriander, spices), baking powder (stabilizer: disodium pyrophosphate, bulking agent: sodium-bicarbonate, corn starch), salt