

## Classic Kitchen Brownie

White chocolate, 0,50l/ 432g

White chocolate makes everything more peculiar, as in the case of brownies too. Try out the Classic Kitchen mix and discover the white chocolate's smooth flavour in the brownie's pastry.

**Type / flavor:**

White chocolate

**Packing / weight:**

0,50l/ 432g

**Add to:**

2 eggs, 50 ml milk, 80 g melted butter

**Cooking instruction:**

Mix the content of the bottle with 2 eggs, 50 ml milk and 80 g of melted butter or cooking oil. Bake the mixture in buttered or paper-covered pan for 20-25 minutes at 170°C .

**Ingredients:**

Wheat flour, granulated sugar, brown sugar, white chocolate (sugar, cocoa butter, whole milk butter, whey powder, skimmed milk powder, emulsifier: soy lecithin, natural vanilla aroma), lean cocoa powder, baking powder (stabilizer: disodium pyrophosphate, raising agent: sodium bicarbonate, corn starch).

