



## Classic Kitchen doypack cake mix

Milk chocolate brownie, 180g

The savior of modern, imperfectly perfect housewives: Classic Kitchen! Bake like a pro with minimal energy invested! We offer you the most delicious and popular desserts of the world in a doypack.

With Classic Kitchen, you can become a real master chef in a few seconds - and we'll keep your secret.

Type / flavor:

Milk chocolate brownie

Packing / weight:

180g

Add to:

1 egg 75g melted butter

## Cooking instruction:

Mix the contents of the sachet with 1 egg and 75 g of melted butter! Pour the mass into a 10\*20 cm buttered or baking paper lined baking sheet. If you only have a larger baking tray, make a partition wall from aluminum foil in the middle of your baking tray and pour the mass into only one half of it! The dough can also be divided in a muffin tray lined with muffin paper, then bake at 170 ° C for 20-25 minutes!

## Ingredients:

wheat flour, icing sugar, milk chocolate 7 % (sugar, whole milk powder, cocoa butter, cocoa mass, emulsifier: soy lecithin, natural vanilla flavour), cocoa powder, baking powder (stabilizer: disodium-pyrophosphate, raising agent: sodium-bicarbonate, corn starch).