



Brownie Brittle

with Almonds and White Chocolate Drizzle

Holiday

40 Minutes



White Sugar

½ cup | 1 cup



Bittersweet
Chocolate Chips

¼ cup | ½ cup



Cocoa Powder

¼ cup | ½ cup



Egg

1 | 2



Baking Powder

¼ tsp | ½ tsp



All-Purpose Flour

4 tbsp | 8 tbsp



Espresso Powder

¼ tbsp | ½ tbsp



White Chocolate
Chips

¼ cup | ½ cup



Sea Salt Flakes

1 tsp | 1 tsp



Almonds, sliced

28 g | 56 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Start brownie batter

- Before starting, preheat the oven to 350°F.
- Gather all required baking tools.

- Prepare a parchment-lined baking sheet.
- Carefully separate **egg white** from **yolk** and place in a small bowl. Discard egg yolk.
- To a medium microwave-safe bowl, add **bitterweet chocolate chips**, **sugar**, **half the espresso powder** (use all for 4 servings) and **1 ½ tbsp** (3 tbsp) **water**.
- Microwave on high in 15 sec increments, stirring after each increment, until **chocolate** is melted. Stir **mixture** until smooth.
- Add **3 tbsp** (6 tbsp) **oil**, **half the cocoa powder** (use all for 4 servings) and **¼ tsp** (¼ tsp) **salt**, then mix until combined. Stir in **egg white**.

4



Finish and serve

- Drizzle **melted white chocolate** over **brownie brittle**, then sprinkle with as much **flaky sea salt** as desired.
- Transfer **brownie brittle** to the fridge until **white chocolate** is set, 10-15 min.
- Serve immediately or store in an air-tight container for up to 5 days.

2



Finish brownie batter and bake

- Add **4 tbsp** (8 tbsp) **flour** and **¼ tsp** (¼ tsp) **baking powder**, then mix until no floury streaks remain.
- Across prepared baking sheet, spread **brownie batter** into a rough 8x8-inch rectangle. (**NOTE:** For 4 servings, spread brownie batter into a 9x13-inch rectangle). Sprinkle **almonds** over top.
- Bake in the **middle** of the oven until centre is firm to the touch and no longer shiny, 15-18 min.
- Transfer baking sheet to a wire rack to cool slightly, 10 min.

3



Melt white chocolate

- Using the parchment paper, lift **brownie brittle** off baking sheet.
- While still warm, cut or break **brownie** into rough 3-inch pieces. (**NOTE:** Brownie brittle will become crispier as it cools).
- Add **half the white chocolate chips** (use all for 4 servings) and **1 tsp** (2 tsp) **oil** to a small microwave-safe bowl.
- Microwave on high in 15 sec increments, stirring after each increment, until **chocolate** is melted. Stir **mixture** until smooth.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.