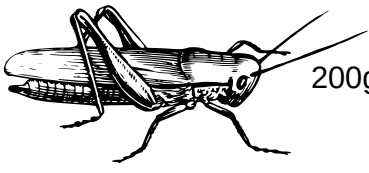


# WHITE CHOC CHUNK CRICKET BROWNIES

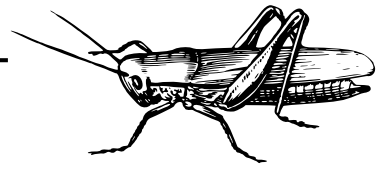


## INGREDIENTS

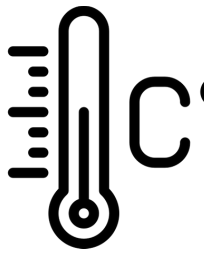
200g good quality dark chocolate  
200g butter  
3 eggs, lightly whisked  
1 teaspoon vanilla essence  
115g (3/4 cup) plain flour  
30g (1/4 cup) cocoa powder  
220g (1 cup) caster sugar  
1/4 teaspoon cricket protein powder  
250g white chocolate, broken into squares

## EQUIPMENT

Bowl  
Spoon



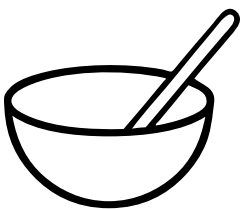
Prep: 15 mins (+cooling time) Cook: 50 Mins



1

## PREHEAT OVEN

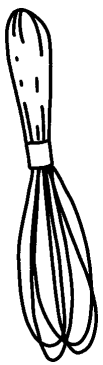
Preheat the oven to 170 degrees C. Line the base and sides of a square 20cm cake pan with non-stick baking paper.



2

## PREP CHOCOLATE

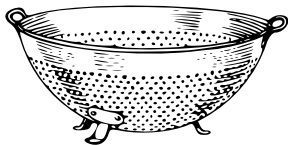
Melt the dark chocolate and butter together in a heatproof bowl over simmering water. Stir until smooth, remove from heat and cool for 5 minutes



3

## ADD

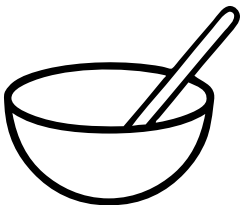
Add eggs and vanilla and whisk well



4

## SIFT

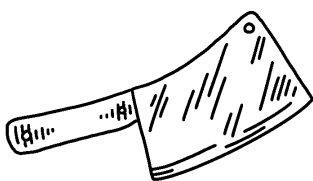
Sift flour and cocoa, add sugar, cricket powder and dark chocolate. Mix and whisk to combine. Stir in white chocolate chunks



5

## POUR

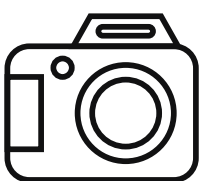
Pour mixture into prepared pan and smooth the surface. Bake for 45 minutes or until crumbs cling to a skewer inserted into the brownie



6

## COOL & CUT

Cool in the pan until completely cool (overnight is best, make sure to store in an airtight container if cooling overnight). Remove from pan and cut into squares.



7

## ENJOY!

Don't forget to take a photo and tag us  
#tastetomorrow

Take a photo of your brownie and share it on your socials

# TasteTomorrow