



Chocolate Brownie

8

30 Min

Description

Chocolate brownie is a decadent and delectable baked dessert with mouthwatering chocolate that is visually appealing to children. Brownies are a favourite of children and adults, whether made for a birthday party or as a weekend dessert.

Ingredients

- 1/2 Diced Cup(101.0 gm) Dark Chocolate
- 1/2 Cup(102.0 ml) Nestlé A+ Milk
- 4.0 Tbsp(17.0 gm) Cocoa Powder
- 1/2 Tsp(3.0 gm) Baking Soda
- 2.0 Tbsp(23.0 gm) Butter
- 1/2 Cup(64.0 gm) Maida
- 1/2 Cup(172.0 gm) Nestlé Milkmaid
- 1.0 Tsp(4.0 gm) Baking Powder
- 2.0 Powder Tbsp(22.0 gm) Sugar

Method of Preparation (Step by Step)

• Pre preparation

Melt ½ cup dark chocolate.

• For brownie

Take a bowl and add 1/2 cup maida, 4 tbsp cocoa powder, 2 tbsp sugar powder, 1 tsp baking powder and 1/2 tsp baking soda mix everything well.

- Add 1/2 cup Nestlé A+ Milkmaid, 2 tbsp butter , add melted chocolate and 1/2 cup Nestlé A+ Milk to the mixture and whisk well.
- Grease a baking tray and apply parchment sheet.
- Pour batter.
- Preheat oven at 180 degree Celsius.
- Bake for 20 mins at 180 degree Celsius.

Nutrition Information per serve

Energy 167.1 kcal

Carbohydrate	22.09 gm
Protein	1.58 gm
Total Fat	7.17 gm
Total Fiber	1.7 gm