



# Avocado Brownies

9 Portions



● up to 60 Min.



## Ingredients:

### all-in-one:

- 90 g Dr. Oetker 72% Extra Dark Chocolate
- 90 g Dr. Oetker 35% Milk Chocolate
- 150 g Light Brown Sugar
- 2 Dr. Oetker Fine Dark Cocoa Powder, Sachets
- 70 g Ground Almonds
- 5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
- 3 g Dr. Oetker Bicarbonate of Soda (1/2 tsp)
- Avocado x 2
- 3 Medium Eggs

- 1 Preheat the oven to 190°C (Gas Mark 5 / 375°F).
- 2 Break the chocolate into squares and place in a bowl. Microwave for a minute or two until melted, then set aside to cool a little.
- 3 Meanwhile, beat the eggs with the light brown sugar in a large bowl. Add the melted chocolate, Fine Dark Cocoa Powder, ground almonds, Madagascar Vanilla Extract, and Dr. Oetker Bicarbonate of Soda, and mix well.
- 4 In a separate bowl, thoroughly mash the avocado flesh, and add it to the chocolate mixture. Mix thoroughly.
- 5 Lightly grease and line a deep metal baking tray (measuring approximately 8 x 8 inches) with baking paper. Transfer the brownie mix to the tray, and spread it out evenly. Bake for around 35 minutes, until a cocktail stick comes out clean. Leave to cool in the pan before cutting and serving.



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