

# Brownie Glass Desserts

SKILL LEVEL

1



TIME

45<sup>m</sup>



## YOU WILL NEED:

Baking Form – sheet tray

To serve: Any type of glass deep enough

Dawn Scoop & Bake Chocolate Brownie

Whipped cream

Dawn Fruit Filling – strawberry, blueberry – any fruit of your choice

Fresh Fruit – blueberries, strawberries, cherries, etc.

Chopped nuts – any will do

**YIELD: 1 x 2kg tub per sheet – depends on baking tray used**

## METHOD:

To begin mix around the Dawn Scoop and Bake brownie with a spatula or a spoon

Pour the brownie batter into a baking tray to create a sheet brownie.

Bake at 190° degrees for around 35 mins in a deck oven.

Once cooled, take the brownie out and slice into small cubes.

Use all of the ingredients, fruit, nuts, cream and fruit fillings to layer up with the brownies in the glass.

This makes an eye catching brownie alternative and can be created with a variety of fruit or chocolate pieces to offer a multitude of different bespoke desserts.

Try mixing with ice-cream or yoghurt for alternative ideas – matching the fruit and flavour with the seasons to keep your customers coming back for more!

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