

Brownie Passion Fruit Mocktails

SKILL LEVEL

1



TIME

45^m



YOU WILL NEED:

Baking Form – sheet tray

To serve: Cocktail glass works best

Dawn Scoop & Bake Chocolate Brownie

Whipped cream / crème fraîche

Dawn Fruit Filling – Passion Fruit – other fruit fillings available

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 the 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 of the baking form and slice into small cubes.

Layer the bottom of the cocktail glass with the Dawn fruit filling.

Place cubes of brownie on top, then layer with the Whipped Cream or Crème Fraiche.

Add more cubes of chocolate brownie on top of the desserts – these can then be finished with a dusting of chocolate powder or a slice of fruit on the side.

This is a great way of using up excess brownie, creating fun dessert alternatives and experimenting with flavours.

Dawn has a wide range of fruit fillings – have fun and create excitement and profit with your creativity.

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