

# Nutty Brownie Bites

SKILL LEVEL

1



TIME

40<sup>m</sup>



## YOU WILL NEED:

Baking Form – silicon mats – cup bases or any small form

Dawn Scoop & Bake Chocolate Brownie

Crushed nuts – variety of walnuts, peanuts, pecans, etc – as you please!

**YIELD: 1 x 2kg tub at around 20g = 100 brownie nut bites in total (depends on baking form)**

## METHOD:

To begin mix around the Dawn Scoop & Bake Brownie with a spatula or a spoon.

Scoop out the brownie batter into a small cupcake style silicon mould.

Cover the full surface of each brownie with chopped nuts.

Bake at 190° degrees for around 30 - 35 mins in a deck oven.

Once cooled, take out and serve up!

Simple, easy to make but creates a great impact.

Increase your tea or coffee offerings by adding a Brownie Nut Bite creating more profit or sell as a take away item to attract 'food to go' customers.

Place in a decorative box for special occasions or display as portion controlled treat for a special moment.

*Tip: Create alternative Brownie Bites by mixing up the decorations to keep menu offers refreshed!*

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