

# Rocky Road Brownie Extreme

SKILL LEVEL

1



TIME

45<sup>m</sup>



## YOU WILL NEED:

Baking Form – Sheet Tray

Dawn Scoop & Bake Chocolate Brownie

Dawn Toppings – Toffee / Butterscotch

To Decorate: Marshmallows (pink & white), Caramelized Walnuts, Toffee pieces, White & Milk Chocolate decorations or anything else you desire – the more - the better!

**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 tray baking form to create a sheet brownie.

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

Once cooled the brownie can then be taken out of the form.

*Tip – trim the outer sides of the brownie and dice into small cubes, add to the top as decoration for extra chocolate appeal.*

Decorate the brownie by covering the top in a range of marshmallows, nuts, toffee and chocolate pieces. Finish off with a drizzle of Dawn Butterscotch or Toffee sauce for extra indulgence and a slice of true rocky road experience.

Have fun with your creations to offer sweet moments and watch your sales grow!

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