

The Dawn Brookie

a brownie & cookie mash up!

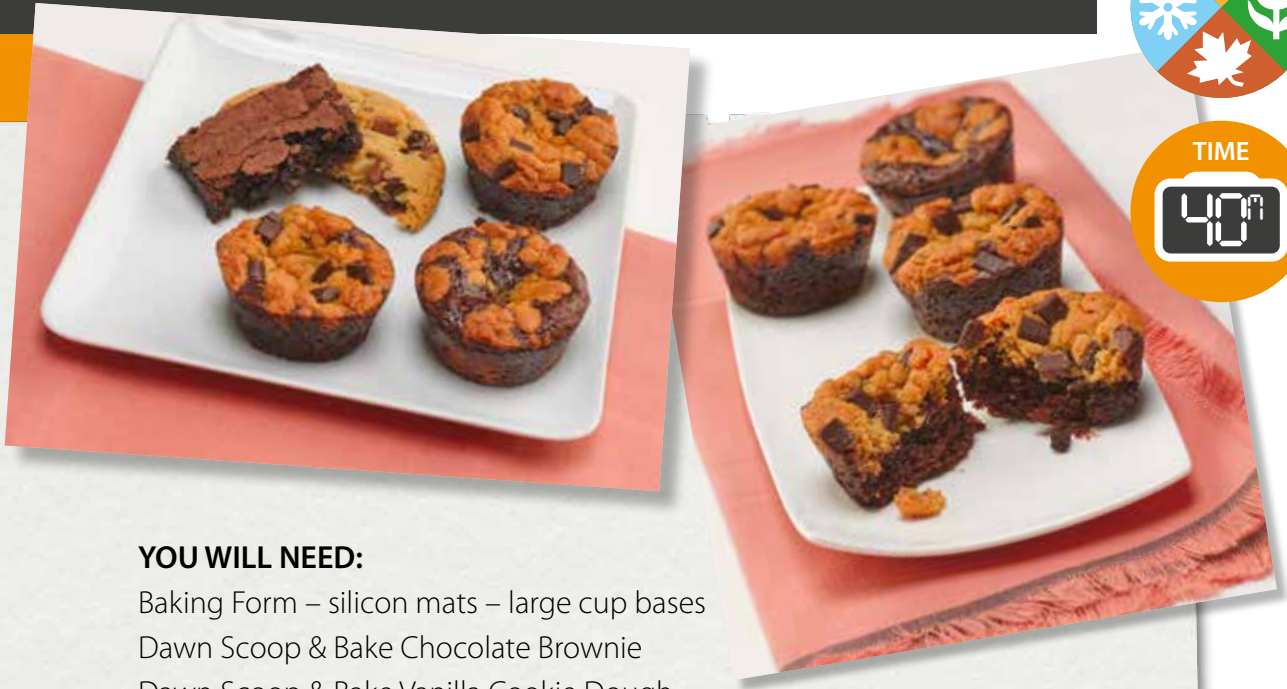
SKILL LEVEL

1



TIME

40^m



YOU WILL NEED:

Baking Form – silicon mats – large cup bases
Dawn Scoop & Bake Chocolate Brownie
Dawn Scoop & Bake Vanilla Cookie Dough
Dawn Chocolate Chunks

YIELD: 1 x 2kg tub at 80g per Brookie (50g brownie + 30g cookie) = 25

METHOD:

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

Scoop out the brownie batter into silicon mould – large cups sizes so that they are half full.

Bake at 190° degrees for around 20 mins in a deck oven.

Then scoop the Dawn Vanilla Cookie Dough on top of each brownie base and sprinkle with chocolate chunks.

Bake further at 190° degrees for around 10 mins in a deck oven.

Once cooled take out the Brookies from the baking forms.

Simply present and serve as they are, a display of two on trend sweet bakery products as one delicious hybrid.

