



DietaryHawk

Cherry Ripe Chocolate Brownies

Ingredients: (Serves 12)

¾ cup unsalted butter, melted
1 cup caster sugar
½ cup brown sugar
1 teaspoon vanilla extract
3 large eggs
1 orange, zest only
½ cup cocoa powder
½ cup gluten free (all purpose) flour
80g milk or dark chocolate chips
15g freeze dried raspberries
½ cup desiccated coconut

Method:

1. Preheat the oven to 180°C standard or 160°C fan forced. Grease and line an 8-inch square baking tin with baking paper, ensuring two sides overhang.
2. In a large bowl, gently whisk together melted butter and sugars. Add vanilla extract and stir.
3. Add the eggs in one at a time, stirring in between, then add orange zest. Sift in the cocoa powder and the plain flour before stirring until just combined. Add in chocolate chips.
4. Pour the batter into the prepared tin and place in the oven. Bake brownies for approximately 30-35 minutes or until they are no longer runny in the middle.
5. Transfer brownies to a wire rack to cool completely. Place the brownies into the fridge for an hour before cutting into squares.
6. Toast coconut and allow to cool. Mix in freeze dried raspberries and sprinkle on top of cut brownies to serve.

Contains:



Egg



Cow's
milk



Soy



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Dietary Requirement	Problem Ingredient/s	Suggested Substitution/s
Nut allergy	-	-
Cow's milk allergy	Unsalted butter, chocolate chips.	Dairy-free spread, dairy-free chocolate chips.
Egg allergy	Egg.	Egg replacer.
Fish allergy	-	-
Shellfish allergy	-	-
Sesame allergy	-	-
Soybean allergy	Chocolate chips.	Soy-free dark chocolate chips.
Wheat allergy	-	-
Lupin allergy	-	-
Coeliac Disease	-	-
Gluten intolerant	-	-
Lactose intolerant	Chocolate chips.	Dark or dairy-free chocolate chips.
Low FODMAP	Chocolate chips.	Dark chocolate chips.
Vegetarian	-	-
Pescatarian	-	-
Vegan	Unsalted butter, egg.	Dairy-free spread, chia seeds (1 Tbsp. plus 3 Tbsp. water stirred and rested for 15 minutes).

This dietary requirement matrix is intended as a guide only.
Always check the ingredients list and allergen labelling of packaged products.