

# MINT-CHOC POKE BROWNIES

Makes 12

## INGREDIENTS

### For the brownies:

2 cups (340g) SASKO Chocolate Bake Mix  
1 cup (200g) melted butter  
4 medium eggs

### For the mint-choc ganache:

130ml cream  
2 tbsp butter  
 $\frac{3}{4}$  cup (170g) chopped dark chocolate  
2 tsp mint essence

### Serving suggestion:

Whipped cream  
Fresh mint leaves

## METHOD

1. Preheat the oven to 180°C and line a 20x20cm baking dish with baking paper that is slightly hanging over the sides of the tin.

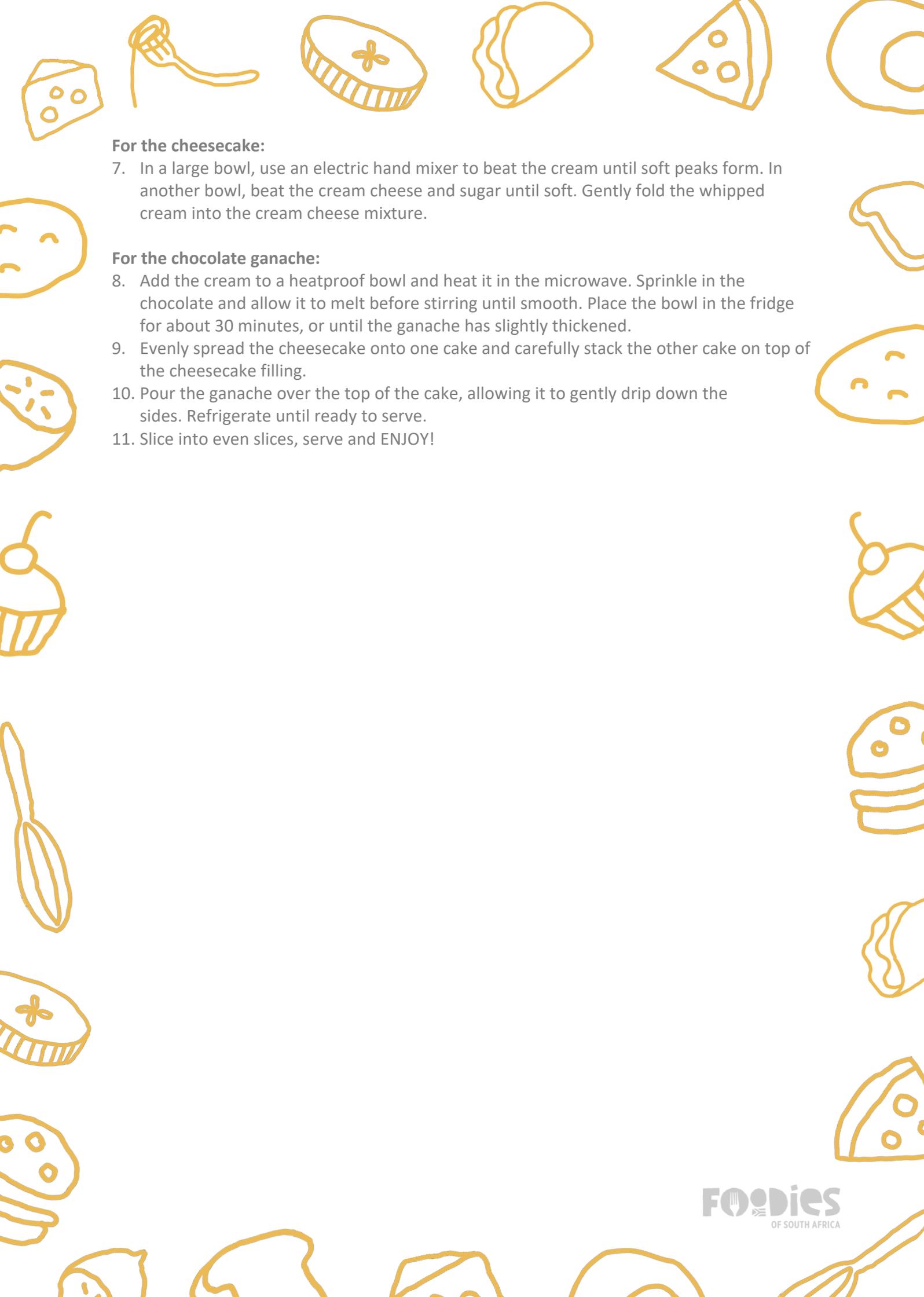
### For the brownies:

2. Sieve the SASKO Chocolate Bake Mix into a large bowl.
3. Make a well in the centre of the bake mix, add in the melted butter and eggs and whisk until just combined.
4. Pour the batter into the prepared baking dish and smooth out the top using a spatula.
5. Bake for 25-30 minutes or until just set. *\*Chef's Tip: It's ready when the edges of the brownie loosens from the sides of the dish!*

### For the mint-choc ganache:

6. In a heatproof bowl, add the cream and butter. Microwave on high for about 1 minute, then stir to make sure that the butter is fully melted.
7. Add the chocolate to the heated cream and stir until the chocolate is fully melted and the ganache is smooth. Pour in the mint essence and stir to combine.
8. Use the back of a wooden spoon to poke holes into the brownie. Pour the mint-choc ganache over the top, allowing the ganache to seep into the holes. Set the brownie in the fridge for at least 30 minutes.
9. Remove the brownie from the baking tin, using the baking paper to assist. Cut the brownie into equal-sized squares and place on a serving platter.
10. Top with freshly whipped cream and fresh mint leaves, serve and ENJOY!





**For the cheesecake:**

7. In a large bowl, use an electric hand mixer to beat the cream until soft peaks form. In another bowl, beat the cream cheese and sugar until soft. Gently fold the whipped cream into the cream cheese mixture.

**For the chocolate ganache:**

8. Add the cream to a heatproof bowl and heat it in the microwave. Sprinkle in the chocolate and allow it to melt before stirring until smooth. Place the bowl in the fridge for about 30 minutes, or until the ganache has slightly thickened.
9. Evenly spread the cheesecake onto one cake and carefully stack the other cake on top of the cheesecake filling.
10. Pour the ganache over the top of the cake, allowing it to gently drip down the sides. Refrigerate until ready to serve.
11. Slice into even slices, serve and ENJOY!

# DOUBLE CHOCOLATE LAMINGTON CUPS

Makes 12

## INGREDIENTS

### For the lamingtons:

- 2 cups (340g) SASKO Chocolate Bake Mix
- ½ cup melted butter
- 3 medium eggs
- ⅔ cups buttermilk
- 1 tsp vanilla essence

### To assemble:

- 1 tbsp butter
- ½ cup icing sugar
- 3 tbsp cocoa powder
- 1 cup desiccated coconut, toasted
- ¼ cup strawberry jam

### Serving suggestion:

Whipped cream

## METHOD

1. Preheat the oven to 180°C and line a 12-cup muffin tray with cupcake liners

### For the lamingtons:

2. In a mixing bowl, sieve the SASKO Chocolate Bake Mix.
3. Make a well in the middle of the bake mix, pour in the melted butter, eggs, buttermilk and vanilla essence. Gently whisk until combined without over mixing.  
*\*Chef's Tip: You can substitute the buttermilk with plain yoghurt.*
4. Fill each cupcake liner with batter coming about ⅔ way full. Bake for 25-30 minutes, or until a toothpick inserted in the centre comes out clean. Cool for 5 minutes and remove them from the cupcake liners to cool further.
5. While the lamington cups cool, make the chocolate glaze. Place ¾ cup water and butter in a small pot and bring to a boil over a medium heat. Add in the icing sugar and cocoa powder and cook for about 3 minutes, stirring until smooth and glossy. Set aside once done.

