

3-INGREDIENT EGGCITING MARSHMALLOW BROWNIES

Makes 16

INGREDIENTS

4 slabs (85g each) dark chocolate, broken into smaller pieces

6 extra large eggs

10 Beacon mmmMallows Custard Flavoured Marshmallow Eggs Enrobed in Milk Chocolate

Serving suggestion:

Icing sugar, for dusting

Hot chocolate

METHOD

1. Preheat the oven to 170°C and line a 20cm square baking dish with greased baking paper.
2. In a heatproof bowl, melt the dark chocolate for 3 minutes in the microwave in 30 second intervals. Allow the melted chocolate to cool slightly.
3. Separate the egg yolks and the egg whites into two different bowls. **Chef's Tip: Use an empty water bottle to separate the eggs! Squeeze the open bottle slightly and place over the yolk. When you release your grip, the yolk is sucked inside, separating itself from the white!*
4. Whisk the egg yolks, one at a time, into the melted chocolate until combined.
5. Whip the egg whites with an electric beater until soft peaks form.
6. Whisk one spoon of the beaten egg whites into the chocolate mixture and stir until well combined and a smooth mixture is achieved.
7. Gently fold the remainder of the whipped egg whites into the chocolate mixture, one-third at a time. **Chef's Tip: Take care not to over mix the batter!*
8. Spoon half of the batter into the prepared baking dish. Top the batter with the BEACON mmmMallows Custard Flavoured Marshmallow Eggs Enrobed in Milk Chocolate. Pour the remaining brownie batter over the top and smooth it out.
9. Bake the brownies for 30-35 minutes and allow to cool slightly before cutting it into evenly sized squares. Transfer to a platter and lightly dust with icing sugar.
10. Serve alongside a cup of hot chocolate and ENJOY!