



## Delicious chocolate treats

Would you like to put a different treat on the table this time? Then make these delicious chocolate treats with our recipe. After baking the brownie, cut them in pieces. After that will the sticks with brownie, strawberries and marshmallows. Finish them with some melted chocolate.

## Boodschappenlijstje

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Patisserie Disposable Piping Bags 41cm  
pk/24

02435  
€5.85



Wilton Recipe Right Non-Stick Cooling  
Grid 40x25cm

03-3136  
€6.85

Other materials for 15 treats:

- 40 gram butter
- 2 eggs (approx. 90 gram)
- 75 ml water
- Pixs
- Strawberries
- Marshmallows
- Baking paper

Preheat the oven on 175°C (convection oven 160°C). Make sure that all the ingredients are at room temperature. Mix 360 gram mix, 2 eggs, 40 gram butter and 75 ml water in a bowl. Mix it on low speed for approx. 3 minutes to a thick batter. Line a baking pan with buttered parchment paper and fill with batter. Bake the brownies in the middle of the preheated oven in approx. 40-45 minutes. Let the brownie cool down after baking.

Remove the crowns of the strawberries. Cut the brownie in pieces of 3 x 4 cm. Row consecutively a strawberry, a piece of brownie, a marshmallow and another strawberry on the pix. Put them on a piece of baking paper.

Melt 50 gram of chocolate melts in the microwave, au bain-marie or in the chocolate melter. Fill a decorating bag with chocolate and cut the tip off. Now go back and forth over the treats with the melted chocolate. Let the chocolate harden and then place the treats on for instant a beautiful scale.