



BROWNIES WITH OVOMALTINE CRUNCHY CREAM



PREPARING BROWNIES WITH OVOMALTINE CRUNCHY CREAM

INGREDIENTS

300 g eggs
200 g sugar
200 g Ovomaltine Crunchy Cream
170 g butter
140 g flour
5 g baking powder
70 g cocoa powder

Topping

300 g Ovomaltine Crunchy Cream

1. Lightly beat the eggs and sugar.
2. Melt the Ovomaltine Crunchy Cream with the butter and stir in.
3. Stir in the remaining ingredients and pour into a mould approx. 2 cm deep.
4. Bake in the oven at 150 °C for about 20 minutes.
5. Leave to cool, then spread with the Ovomaltine Crunchy Cream and cut into 5 × 5 cm pieces.