

Eggless Brownie

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| 1) Dark compound chocolate :- | 140 gm | Pax :- (8 pieces) | } Liquid ingredients |
| 2) Salted butter | - 60 gm | | |
| 3) Condensed Milk (Amul) | - 80 gm | (condensed - mithai maid) (Room temp.) | |
| 4) Milk | - 125 ml | | |
| 5) Powdered Sugar | - 65 gm | | |
| 6) Refined flour | - 95 gm | | |
| 7) Cocoa Powder | - 28 gm | | |
| 8) Baking Powder | - 1/4 tsp | | |
| 9) Walnuts | - | To garnish | |

Method :-

- 1) Chop chocolate, add butter, double boiler melt.
- 2) Let it cool
- 3) Preheat oven at 180°C
- 4) Prepare cake tin with Baking Paper.
- 5) Line properly (cut all 4 sides to line properly)
- 6) No need to apply oil or butter in our cake tins.

- 7) Add mithai maid in chocolate (room temperature) mix.
- 8) Add milk, mix well.
- 9) Liquid ingredients are ready.
- 10) ~~Take~~ Take strainer, add powdered sugar, add refined flour, cocoa powder, baking powder.
- 11) Baking powder helps in texture.
- 12) Quantity of baking powder changes the texture.
- 13) Mix well with spatula.
- 14) Transfer to cake tin.
- 15) Use spoon to spread it evenly.
- 16) Garnish with walnuts.
- 17) Bake at 180°C for 25 to 30 minutes.
- 18) Remove and let it cool for 25 mins.