



BROWNIES FOR THE CROWDS

Ingredients

- 1 kg of chocolate muffin mix
- 5 ml (1 tsp) baking powder
- 6 eggs
- 200 ml sunflower oil
- 800 ml milk: Use coconut milk as a dairy-free option.
- 2 medium apples, peeled and grated
- 1-2 medium baby marrows (finely grated)—about 1 cup
- 1-2 carrots (grated)—about 1 cup
- 2 medium-ripe bananas (mashed)
- 6 blocks of white chocolate
- Fresh strawberries

Directions

1. Mix the muffin mix, baking powder, eggs, oil, and milk together.
2. Add the fresh produce to the chocolate mix.
3. Pour into a large square ovenpan (50x50 cm), or scoop out the dough into 12 standard muffin cases and the rest of the dough into a normal-size rectangle ovenpan.
4. Bake muffins at 180°C for 18 minutes and oven-pan brownies for 25–30 minutes.
5. Leave to cool. Cut brownies into squares (7 x 5 = 35 squares for a standard-size ovenpan or 7 x 7 = 49 squares for a big ovenpan).
6. Melt a few pieces of white chocolate (about 8), and drizzle brownies lightly with chocolate.
7. Serve with whole, fresh strawberries.