



## MALTESER BROWNIES

### INGREDIENTS

### DIRECTIONS

#### *for the cake*

200g	butter	Roughly chop the dark chocolate and melt it together with the butter
200g	dark chocolate	
200g   1 cup	white sugar	Add the sugar alongside 4 eggs in a bowl and beat on high until light and fluffy
4	large eggs	
		Slowly pour in the cooled butter-chocolate mix under constant beating until all the chocolate is well incorporated and the batter is light and airy
100g	flour	Gently incorporate the dry ingredients and beat on high again if the batter has deflated significantly
100g	malt powder (ovomaltine)	
½ tsp	salt	
1 tsp	baking powder	
150g	maltesers	Add the maltesers to the batter

Bake in preheated oven at 180°C / 375°F for 25-30 min or until a toothpick comes out clean

#### *for the ganache*

200g	milk chocolate	Finely chop the chocolate and add it to a large bowl
200ml	heavy cream	Gently heat up the heavy whipping cream and pour over the chocolate under constant stirring, until all the chocolate has melted
50g	malt powder (ovomaltine)	Stir in the malt powder

Let the ganache cool down in the fridge until it firms up (about 30min - 1h)

Whip the cooled ganache on high until it becomes light and airy

#### *assembling the brownies*

50g	maltesers	roughly chopped
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Spread the whipped ganache over the (cooled!) brownies and distribute the crushed maltesers over top, ever so slightly pressing them into the whipped ganache at the end to make sure they stay in place