

Cherry S'mores Brownie.

Shared by Renshaw

Servings: 9 brownie squares

Cook time: 55-65 minutes

Ingredients

- 1kg Renshaw Fudgy Brownie Mix
- 200ml water
- 200ml oil
- 1 Renshaw Cherry Fruit Filling
- 400g Ready to use Mallow (or marshmallow fluff/giant marshmallows)
- 150g dark chocolate chunks
- 50g Digestive biscuit crumb
- Renshaw Gold Crush Edible Glitter Pump
- 50g dark chocolate (melted)

Recipe

1. Preheat the oven to 160°C (fan) and grease and line a 9" by 9" square cake tin.
2. Mix water, oil and Fudgy Brownie mix in a bowl until smooth.
3. Add chocolate chunks and fold in with a spatula until incorporated.

(Turn over for the rest of the recipe)

4. Pour into the greased and lined cake tin then snip the end of the Fruit Filling pouch. Pipe over the top of the brownie batter and swirl in using a fork.
5. Bake in the oven for 55-65 minutes or until set in the middle and firm around the edges.
6. Once completely cool, remove from tin and paper and slice into 9 equal squares.
7. Place Mallow into a piping bag fitted with a plain nozzle and pipe on top of brownies. Alternatively, spread the Mallow with a palette knife or dollop with a spoon.
8. Toast the Mallow lightly with a blowtorch or place the brownie under a grill until golden.
9. Melt the dark chocolate in a microwavable bowl and drizzle over the mallow.
10. Sprinkle over some biscuit crumb then finish with a few pumps of Gold Crush Edible Glitter.