

Recipe: Ovomaltine-Brownies

All right, let us start.

Time 🕒

Preparation: 15 mins

Baking time: 10 mins

Ingredients

- 125g flour
- 100g cane sugar
- 2 teaspoons bourbon-vanilla
- 3 eggs
- 125g butter
- 150g Ovomaltine Chocolate
- 2 tablespoons cherry liqueur
- 80g Ovomaltine Crisp Muesli

Directions

- Mix flour, sugar, bourbon-vanilla and eggs in a bowl.
- Melt butter with chocolate in a saucepan. Mix cherry liqueur and crisp muesli among the pastry.
- Put the pastry in the prepared form.
- Bake the brownies at 220 degrees (°C) for about 10 minutes.

