



## NO-BAKE BROWNIES

5 min  2h 10 min <  16 slices

### INGREDIENTS

butter for greasing  
330 g digestive biscuits  
150 g hazelnuts, roasted  
270 g dark chocolate  
50 g cocoa powder  
½ tsp coarse salt  
600 g sweetened condensed milk

### USEFUL ITEMS

square cake tin 24 cm  
baking paper  
cling film

### PREPARATION

1. Greasing a square cake tin (24 cm) with butter, line with baking paper (leaving it sticking out of the cake tin walls) and set aside.
2. Place biscuits and hazelnuts into mixing bowl and crush **5 sec/speed 10**. Empty in a bowl and set aside.
3. Place chocolate into mixing bowl, chop **10 sec/speed 8** and melt **3 min/50°C/speed 3**.
4. Add ground biscuits and hazelnut mixture, cocoa powder, salt and condensed milk and mix **20 sec/speed 5**. Empty mixture in cake tin and spread evenly. Line with cling film (it should be touching on the brownies mixture) and place in the fridge to set (approx. 2 hours).
5. Remove from cake tin using the baking paper edges that are sticking out, place on a cutting board, remove baking paper and cut in slices. Keep in the fridge until serving.