

Signature Chocolate Buns

Prep Time	Cooking Time	Trivial	Type of Cooking
25 min	15 min	● ○ ○ ○ ○	Baking

Ingredients (24 persons) :

187g Block Margarine	1-2 tsp Soy Sauce
187g Milk & Dark Chocolate Mix	150g Plain Flour
3 Large Eggs	75g Fudge Cubes (1/2 a bag)
250g Sugar	1/2 tsp Rock Salt
3/4 tbsp Vanilla Extract	Chocolate chunks (around 75g or more)
1/2 - 1 tsp Camp Coffee	



Instructions :

1. Preheat the oven to 180°C. (non-fan)
2. Melt the chocolate and butter in a separate bowl.
3. Place the sugar into a large bowl.
4. Using an electric mixer, mix the eggs into the large bowl one at a time until nearly white.
5. Mix in the soy sauce, vanilla, and coffee.
6. Using a spatula or metal spoon, fold in the flour, fudge cubes, and rock salt.
7. Pour the mixture into a lined brownie tin.
8. Bake for 25-35 minutes, or until the top starts cracking - this part can be a bit variable.

Notes :

- You can use gluten free flour and soy sauce to make these brownies GF.
- You may want to vary the amount of soy sauce and rock salt to taste.