

NO-BAKE KITKAT BROWNIE BITES 3 WAYS

Peanut Butter Brownie Bites

Makes 16

INGREDIENTS

- 2 tbsp (25g) margarine
- 3 tbsp castor sugar
- ½ tsp vanilla essence
- 4 tbsp cake flour, sifted
- 1 tbsp NESTLÉ Cocoa Powder, sifted
- 1 bar (40g) NESTLÉ KITKAT Chunky Peanut Butter
- ¼ cup peanut butter

METHOD

1. Add the margarine, sugar and 4 tablespoons of water to a medium-large pot. Stir over a medium-low heat until the margarine is melted and the sugar dissolved. Stir in the vanilla essence.
2. Whisk in the flour and cocoa powder and stir the mixture until a smooth paste forms. Allow to cook while stirring, for about 2-3 minutes for the flour to be cooked through.
3. Remove from the heat and spoon the mixture into a bowl. Wrap with cling film and allow to cool for 15 minutes.
4. In the meantime, use a sharp, non-serrated knife to cut the NESTLÉ KITKAT Chunky Peanut Butter down the length and then 8 times along the width to form 16 smaller chunks.
5. Once the dough has cooled, pinch off little balls and pat them into a flat circle in the palm of your hand and place a KITKAT chunky piece in the middle. Wrap the sides around the chunk and roll in your hands to form a ball. Repeat for 16 uniform balls.
6. Melt the peanut butter in the microwave in 15-second intervals, until it reaches a drizzling consistency. Using a teaspoon, drizzle the melted peanut butter over each bite in a zig-zag formation and ENJOY!

White Chocolate Blondie Bites

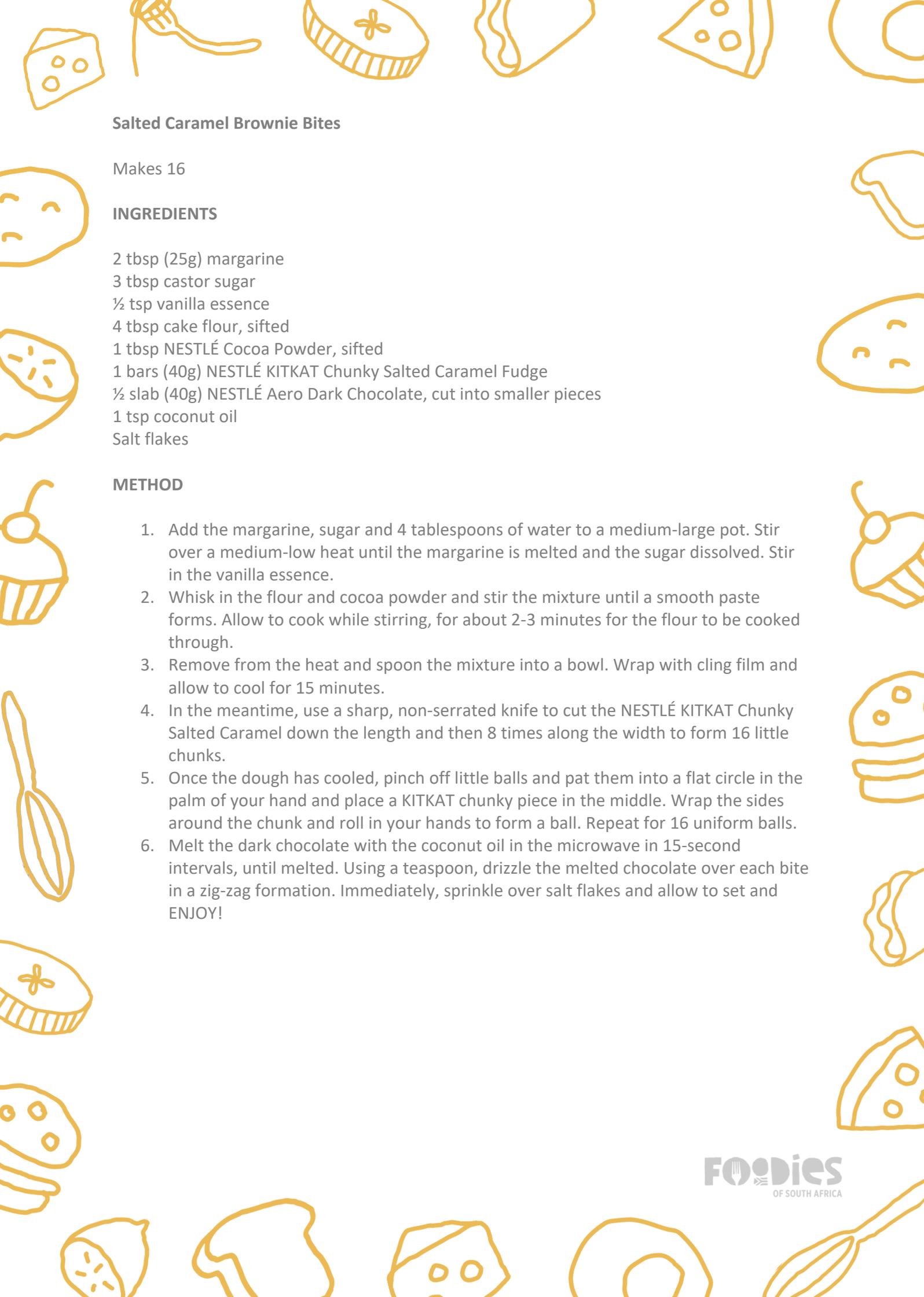
Makes 16

INGREDIENTS

- 2 tbsp (25g) margarine
- 3 tbsp castor sugar
- ½ tsp vanilla essence
- 5 tbsp cake flour, sifted
- 1 bar (40g) NESTLÉ KITKAT Chunky White
- ½ slab (40g) NESTLÉ Milkybar, cut into smaller pieces
- 1 tsp coconut oil

METHOD

1. Add the margarine, sugar and 4 tablespoon of water to a medium-large pot. Stir over a medium-low heat until the margarine is melted and the sugar dissolved. Stir in the vanilla essence.
2. Whisk in the flour and stir the mixture until a smooth paste forms. Allow to cook while stirring for about 2-3 minutes for the flour to be cooked through.
3. Remove from the heat and spoon the mixture into a bowl. Wrap with cling film and allow to cool for 15 minutes.
4. In the meantime, using a sharp, non-serrated knife, cut the NESTLÉ KITKAT Chunky White down the length and then 8 times along the width to form 16 little chunks.
5. Once the dough has cooled, pinch off little balls and pat them into a flat circle in the palm of your hand and place a KITKAT chunky piece in the middle. Wrap the sides around the chunk and roll in your hands to form a ball. Repeat to for 16 uniform balls.
6. Melt the white chocolate with the coconut oil in the microwave in 15-second intervals, until melted. Using a teaspoon, drizzle the melted chocolate over each bite in a zig-zag formation and ENJOY!



Salted Caramel Brownie Bites

Makes 16

INGREDIENTS

2 tbsp (25g) margarine
3 tbsp castor sugar
½ tsp vanilla essence
4 tbsp cake flour, sifted
1 tbsp NESTLÉ Cocoa Powder, sifted
1 bars (40g) NESTLÉ KITKAT Chunky Salted Caramel Fudge
½ slab (40g) NESTLÉ Aero Dark Chocolate, cut into smaller pieces
1 tsp coconut oil
Salt flakes

METHOD

1. Add the margarine, sugar and 4 tablespoons of water to a medium-large pot. Stir over a medium-low heat until the margarine is melted and the sugar dissolved. Stir in the vanilla essence.
2. Whisk in the flour and cocoa powder and stir the mixture until a smooth paste forms. Allow to cook while stirring, for about 2-3 minutes for the flour to be cooked through.
3. Remove from the heat and spoon the mixture into a bowl. Wrap with cling film and allow to cool for 15 minutes.
4. In the meantime, use a sharp, non-serrated knife to cut the NESTLÉ KITKAT Chunky Salted Caramel down the length and then 8 times along the width to form 16 little chunks.
5. Once the dough has cooled, pinch off little balls and pat them into a flat circle in the palm of your hand and place a KITKAT chunky piece in the middle. Wrap the sides around the chunk and roll in your hands to form a ball. Repeat for 16 uniform balls.
6. Melt the dark chocolate with the coconut oil in the microwave in 15-second intervals, until melted. Using a teaspoon, drizzle the melted chocolate over each bite in a zig-zag formation. Immediately, sprinkle over salt flakes and allow to set and ENJOY!