



وان باول ووندر براونيز

40 دقيقة • 12 قطع

تتميز براونيز ووندر باول بانكه لذيذه وسهلة التحضير. يمكنك استبدال السكر بالحلويات الطبيعية مثل العسل. هذا هو الخيار الأفضل لصحتك ولذائقنا. يمكنك العثور على وصفة براونيز ووندر باول على موقعنا الإلكتروني www.capilano.com.au.



1 كوب دقيق
1 كوب

1 كوب سكر
15 دقيقة

1 كوب زبدة
25 دقيقة

12 قطع

Ingredients

Method

1. سخن الفرن على 180 درجة مئوية. اخبز الكعك في صينية 20 × 20 لمدة 25 دقيقة.

Visit [capilano.com.au](http://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 200 grams of honey
- 125 grams of sugar
- ½ cup of water (120ml)
- 2 eggs
- 2 cups of flour
- 60 grams of baking powder
- 2 cups of milk
- 1 cup of oil
- 2 cups of honey
- 1 cup of sugar
- 1 cup of water
- 1 cup of oil
- 1 cup of water

Method

1. Preheat the oven to 180°C (350°F).
2. In a large bowl, whisk together the honey, sugar, and water until well combined.
3. Add the eggs and whisk until fully incorporated. Then add the flour, baking powder, and milk, mixing until just combined.
4. Pour the batter into a greased and lined 25cm x 35cm cake pan. Bake for 25-30 minutes. Let cool in the pan for 10 minutes before turning out. Enjoy!

Used in this recipe



Capilano Pure

Capilano Pure honey is a natural sweetener that can be used in a variety of recipes. It is made from 100% pure honey and is free from any additives or preservatives. Capilano Pure honey is a great alternative to sugar and can be used in both sweet and savory recipes.

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