



### **Christmas Tree Chocolate Brownie**

The Greens Kitchen brownies always go down a storm when on the counters, for our Christmas lunch we like to put a festive twist on the decorations.

#### **Ingredients**

- 185g unsalted butter (butter works better than margarine in this recipe)
- 185g good quality dark chocolate
- 85g plain flour
- 40g cocoa powder
- 50g white chocolate
- 50g milk chocolate
- 3 large eggs
- 275g golden caster sugar

#### **Instructions**

- Cut the butter up in to chunks to make it easier to melt and break the chocolate into squares, place in a microwavable bowl and microwave in 1 min bursts checking after each minute giving the butter and chocolate a stir - it's important to melt the chocolate and butter but not to burn it which can be easy to do in a microwave.
- Once melted give it a good stir to combine the chocolate and butter and leave to cool to room temperature
- While the chocolate mix is cooling, preheat the oven to 180c or 160c fan assisted and position the shelf in the middle of the open. You need a 20cm shallow square tin, cut a piece of baking paper to fit in the tin and overhang the edges.
- Once the chocolate mix has cooled, in another bowl add the eggs and the sugar and whisk until well combined and slightly paler in colour. It is important not to do this before the chocolate is cool as the sugar will cure the eggs and start cooking them if left too long.

- Once the eggs and sugar are whisked add the chocolate mix to the egg mix and whisk to combine.
- Once combined, sieve in the cocoa powder and plain flour into the mixture, use a spoon to fold in the flour and cocoa powder until well mixed.
- Chop the white and milk chocolate into chunks and add to the brownie mixture and stir to combine.
- Pour the mixture in to the prepared tin and put in the oven, check the brownie after about 20 mins, when you wobble the tin you want the top of the brownie to slightly glide from side to side - don't over bake it or you will lose the chewy gooeyness in the middle .
- Leave in the tin for 10 mins to cool slightly before removing. Once the brownie is cooled enough, I place it in the fridge ideally overnight to allow it to firm up - this makes it easier to cut, decorate and box.

### **To decorate like a Christmas Tree you will need**

- Candy canes or chocolate fingers
- Green icing or white chocolate coloured with green food colouring
- Colourful round sweets like skittles or sprinkles
- Small amount of melted chocolate

### **Instructions**

- Once the brownie is cooled you want to cut them into Christmas tree shaped triangles.
- Break the candy canes or chocolate biscuits in half, dip the broken tip in the melted chocolate, then push into the bottom of the triangle to create a tree stump.
- Put the green icing or green chocolate in a piping bag and pipe down the tree in a zigzag and then add the decorations for the icing/chocolate before it sets to make bauble type decorations.

Tip - this recipe is for a traditional chocolate brownie but why not add orange essence and instead of chopped milk chocolate add some chopped chocolate orange or mint essence and chopped up candy canes. The great thing with brownies is you can get creative with the flavourings.