



Christmas tree brownies

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Time: 2-3 hours

Serves: 16-20 brownies

Ingredients

- 200g plain chocolate
- 175g unsalted butter
- 130g plain flour
- 300g caster sugar
- 3 eggs
- Chocolate fingers (for the tree trunk)
- Optional: 50g nuts or chocolate chips

For the icing

- 200g icing sugar
- 100g softened butter
- Splash of milk
- ½ tsp vanilla extract
- Green food dye (or buy green ready made icing if you're in a rush)
- Optional: Silver balls, sprinkles, edible glitter or anything else you fancy

Method

- 1 Preheat the oven to 170°C or gas mark 3. Line a 20cm square tin with parchment and grease the sides.
- 2 Melt the butter and chocolate in a small non-stick saucepan over a low heat.
- 3 Once the butter and chocolate is fully melted, pour into a mixing bowl and stir in the sugar until fully combined.
- 4 Add the flour to the mixture and then one egg at a time and stir until combined.
- 5 If you're adding any chopped nuts, dried fruit or chocolate chunks do this now and stir together.
- 6 Pour the batter into the tin and bake in the oven for 35-40 minutes until a knife comes out clean when you poke into the top.
- 7 Leave the brownies in the tin until completely cool then turn out onto a chopping board and cut into triangles.
- 8 To make the icing, beat together soft butter and icing sugar. When it's smooth add in the green colouring, vanilla, and a splash of milk.
- 9 Either cover the brownies in a smooth layer of icing and use the end of a teaspoon to trace lines in the icing going across the 'tree', or if you prefer use a piping bag to pipe on a zig zag line of icing on the brownies.
- 10 When the icing is almost set, add on any extra decorations – we like silver balls or cranberries.
- 11 Finish the brownies by poking the chocolate finger into the bottom to make a trunk.