



Christmas tree brownie

35'
Hands on

40'
Cook Time

12-14
Portion(s)

1
Difficulty



Method

For the brownie

- Preheat the oven to 170° C (340° F) set to fan.
- In a bowl add the butter cut into cubes, 250 g of the chocolate into small pieces, and cover with plastic wrap.
- Microwave at 800 Watt for 2- 2 ½ minutes, until melted. Gradually heat and check the mixture every 30 seconds, so that it doesn't burn.
- Mix well with a silicone spatula, until the ingredients are homogenized and the temperature of the mixture drops.
- Transfer the chocolate mixture to another bowl and add the sugar. Whisk well to melt the sugar and lower the temperature even more.
- Add the eggs one by one and whisk. Add the flour, the cocoa powder, the rest of the chocolate finely chopped, salt, the vanilla extract, and whisk well.
- Transfer to the [Christmas tree silicone mold](#) and bake for 40 minutes. Let it cool. Ideally, place the silicone mold into a baking pan so that you can transfer it to the oven.

To assemble

- Spread the green royal icing over the whole surface of the brownie and decorate with the white one.
- Decorate with the candies, the sprinkles, and serve.

Ingredients

For the brownie

- 180 g butter
- 400 g chocolate couverture
- 300 g granulated sugar
- 4 eggs, medium
- 200 g all-purpose flour
- 40 g cocoa powder
- 1 pinch salt
- 1 teaspoon(s) [vanilla extract](#)

To assemble

- 400 g [royal icing](#), green
- 100 g [royal icing](#), white

To serve

- candies
- sprinkles

Διατροφικός πίνακας

Nutrition information per portion

538 Calories (kcal)	22.0 Total Fat (g)	13.0 Saturated Fat (g)	78.0 Total Carbs (g)
27%	31%	65%	30%
64.0 Sugars (g)	6.4 Protein (g)	3.4 Fibre (g)	0.15 Sodium (g)
71%	13%	14%	0%