



Christmas Brownie Trees

Spread joy and good tidings throughout the holiday season with these festive treats.

16 brownies Easy up to 45 Min.



Ingredients:

Brownies:

- 0.75 cup cocoa powder
- 0.33 cup all-purpose flour
- 0.25 cup Dr. Oetker Cornstarch
- 0.5 tsp Dr. Oetker Baking Powder
- 8 oz bittersweet chocolate finely chopped
- 1 cup unsalted butter
- 1.75 cup granulated sugar
- 1 package Dr. Oetker Vanilla Sugar
- 4 eggs
- 1 cup pecans chopped
- 0.66 cup white chocolate chips

Assembly:

- 1 cup Icing sugar, sifted and divided
- 1 package Dr. Oetker Vanilla Sugar
- 2 tbsp candy sprinkles
- candy canes

- 1 Brownies:**
Preheat oven to 350°F (180°C). Grease and line 13- x 9-inch (33 x 23 cm) baking pan with enough parchment paper to overhang edges; set aside.
- 2** Whisk together cocoa powder, flour, cornstarch, baking powder and salt; set aside.
- 3** In heatproof bowl set over saucepan of barely simmering water (do not allow bottom of bowl to touch simmering water), melt chopped chocolate and butter, stirring until smooth.
- 4** Stir in granulated sugar and vanilla sugar. Stir in eggs, one at a time, until fully incorporated after each addition. Stir in flour mixture; fold in pecans and white chocolate chips.
- 5** Transfer to prepared pan; smooth top. Bake for about 25 minutes or until only a few moist crumbs adhere to toothpick when inserted into center of brownie.





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6 Assembly:

Mix together icing sugar, vanilla sugar and 4 tsp (20 mL) water to make thick paste; transfer to piping bag fitted with small round tip (or spoon into small resealable plastic bag, then snip bottom corner).

- 7** Cut brownie into 16 triangles; decorate with icing and sprinkles. Break candy canes into 16 (1 1/2 -inch/4 cm) lengths. Insert piece of candy cane into base of each tree to resemble tree trunks.

Tips

- As a variation, substitute pretzel sticks for candy canes.

