

Spiced Christmas Tree Brownies

Recipe



Ingredients:

- 150g Belgian dark chocolate
- 150g unsalted butter
- 3 large eggs
- 125g caster sugar
- 1 tsp vanilla extract
- zest and juice of 1 clementine
- ¼ tsp ground cinnamon
- a good pinch of ground cloves
- several gratings of nutmeg
- 100g plain flour
- ¼ tsp baking powder

Method:

1. Preheat the oven to 180°C, fan 160°C, gas 4 and grease a round baking tin.
2. Melt the chocolate and butter in a bowl over a saucepan of lightly simmering water; stir until smooth. Remove from the heat; cool for 20 minutes.
3. Beat the eggs, caster sugar and vanilla extract. Then beat in the clementine zest and juice and spices. In a separate bowl sift the flour, baking powder and ½ teaspoon salt. Pour the cooled chocolate mixture into the beaten eggs and mix until smooth, then fold in the flour mix.
4. Pour the mixture into the tin. Bake for 20-30 minutes until set on top but still a little gooey inside. Leave to cool in the tin.
5. Cut the cooled brownie into 12 triangular tree-shaped wedges
6. Mix the icing sugar with 2 teaspoons of water to make a runny icing. Drizzle over the brownie triangles in a zigzag pattern. Scatter with the star sprinkles and insert a chocolate finger to create a tree trunk.