

## Christmas Tree Chocolate Brownie

### Brownie Ingredients

170g	Salted butter, softened
200g	Cooking chocolate
150 g	Brown sugar
115 g	Flour
30g	Cocoa Powder
3 nos	Eggs

### Frosting Ingredients

125g	Unsalted butter, softened
150g	Icing sugar
Green Colouring	

### Decorations

Candy Canes  
Star Sprinkles  
Round Sprinkles

## Method

### Brownie

1. Double boil salted butter, cooking chocolate and brown sugar until melted. Fold in sieved flour and cocoa powder follow by one egg at a time.
2. Preheat oven and bake at 180C for 20 minutes.
3. Cut the brownies into shapes of triangles.
4. Insert the candy canes into the bottom of brownie triangles.

### Frosting

1. Put butter and icing sugar into large bowl and beat with mixer until light and fluffy.
2. Add in green colouring until it look like the colour you desired.
3. Spoon the green icing into a zip lock bag.
4. Seal the bag and cut off a small corner of the bag with sharp scissors.
5. Starting at the top of the brownie triangles, gently squeeze out the icing in a curvy zigzag as you go down the tree.
6. Add your favourite sprinkles and a small star sprinkle at the top.



Christmas Tree  
Chocolate Brownie