Christmas Brownie Cupcake Trees

A delicious dessert idea to celebrate the festive season!

Recipe supplied by Green's.

Ingredients

Red Velvet Cupcakes

1 packet Green's Deluxe Red Velvet Cupcake mix

2 eggs

2/3 (150ml) milk

3 tablespoons (60g) butter, soft

Choc Fudge Brownies

1 packet Green's Deluxe Tripe Choc Fudge Brownie mix

1 egg

2 tablespoons (40g) butter, melted

2 teaspoons water

For the icing and decoration

1 tablespoon (20ml) milk

2 tablespoons (40ml) butter, soft

12 strawberries, tops sliced off

12 edible gold stars

Green and red sprinkles to decorate

Method:

1. Preheat oven to 180°C (160°C fan forced).
2. Prepare and bake cupcakes according to packet instructions.
3. For the brownie cookies: Place the brownie mix, 1 egg, 40g butter and water in a bowl and mix until combined. Roll mixture into 12 x 1 teaspoon balls, 12 x 2 teaspoons balls and 12 x 3 teaspoons balls to make the cookies to form the layers of the tree. Place on a lined baking tray and flatten slightly. Bake for 8-10 mins or until the edges appear set. Allow to cool on tray.
4. Prepare icing to packet instructions. Sandwich one of each sized cookie together with icing to form a tree shape finishing with a strawberry. Place a small amount of icing on cupcake and secure tree cookies on cupcake. Top with a gold star and decorate with sprinkles.