

Christmas Tree Brownies



Recipe supplied by NESTLÉ.

Ingredients

150g butter, chopped

1 pkt (225g) NESTLÉ BAKERS' CHOICE Milk Melts

1 cup (220g) brown sugar

½ cup (125mL) NESTLÉ Sweetened Condensed Milk

3 eggs, lightly beaten

1 ½ cups (225g) plain flour, sifted

¼ cup (25g) NESTLÉ BAKERS' CHOICE Cocoa, sifted

12 candy canes or sour lolly sticks

Coloured icing pen, to decorate

1 pkt (150g) NESTLÉ BAKERS' CHOICE Red & Green Mini Smarties, to decorate

Method:

1. Preheat oven to 160°C or 140°C fan forced. Grease and line base and sides of a 19cm square

cake tin.

2. In a saucepan, combine butter, NESTLÉ BAKERS' CHOICE Milk Melts, brown sugar and NESTLÉ Sweetened Condensed Milk. Stir over a low heat until melted and smooth, set aside to cool for 10 minutes.
3. Once mixture is slightly cooled, add eggs, flour and NESTLÉ BAKERS' CHOICE Cocoa into saucepan and combine until smooth. Pour mixture into lined cake tin and bake for 30-35 minutes or until just firm to touch. Cool in pan, then chill completely in the fridge.
4. Turn out and cut into halves, then cut into triangle tree shapes (you will have a little wastage, but this is delicious with a cup of coffee).
5. Insert candy canes or sour lolly sticks into the base of the brownie. Use coloured icing and NESTLÉ BAKERS' CHOICE Red & Green Mini Smarties to decorate, as per image.