

# Festive Reindeer Brownie Tart



*Recipe supplied by Nestlé.*

## **Ingredients**

### Tart Base

- 1 and 2/3 (250g) plain flour
- 125 g cold butter, chopped coarsely
- 2 tbsp icing sugar
- 1 tsp ground cinnamon
- 2-3 tbsp chilled water

### Filling

- 395 g can NESTLÉ Sweetened Condensed Milk
- 290 g pkt NESTLÉ BAKERS' CHOICE Dark MELTS
- 125 g butter, chopped coarsely
- 2 eggs, lightly beaten

### Decoration

12 pretzels, cut in half, to make antlers

24 NESTLÉ BAKERS' CHOICE White CHOC BITS, to make eyes

edible black gel pen, to make pupils on reindeer eyes edible black gel pen, to make pupils on reindeer eyes

12 ALLEN'S JAFFAS, for reindeers' nose

## **Method:**

1. To Make Tart Base
2. Preheat oven to 180°C / 160°C fan forced. Grease base of 23cm x 3cm tart tin. If using ready-made tart shell, skip to step 4.
3. Using an electric mixer, combine flour and butter on medium speed, mix until crumbly. Add sugar and cinnamon, then add water and mix until just combined (Tip: add a little extra water, if necessary). Knead dough on lightly floured surface, until smooth. Wrap in cling film and refrigerate for 30 minutes.
4. Remove dough and wait until pliable; place between two sheets of baking paper and roll into a large flat circle with rolling pin. Ease pastry into prepared tart tin, press base and sides, trim excess pastry, line with baking paper and fill with rice (or similar). Bake for 15 minutes; remove rice and bake for a further 10 minutes or until lightly browned, cool. Turn oven down to 170°C / 150°C fan forced.
5. To Make Filling
6. Place NESTLÉ Sweetened Condensed Milk, NESTLÉ BAKERS' CHOICE Dark MELTS and butter in a medium saucepan, and stir over low heat until melted, set aside to cool slightly; then stir in eggs. Pour over pastry base and bake for 30 minutes.
7. Place in fridge to set for 3 hours or overnight.
8. To Decorate
9. Once chilled remove from tin, cut into 12 pieces and decorate as per picture.