



Pecan and White Chocolate Brownie Trees

16 Portions



Easy

up to 30 Min.



Ingredients:

For the Brownies:

250 g Unsalted butter
250 g Dr. Oetker 72% Extra Dark Chocolate
85 g Dr. Oetker Fine Dark Cocoa Powder
70 g Plain Flour
5 g Dr. Oetker Baking Powder (1 tsp)
350 g Caster Sugar
4 Large Eggs (beaten)
100 g Pecan Nuts (chopped)
100 g Dr. Oetker White Chocolate Chunks

To Decorate:

125 g Icing Sugar
20 ml Water
about 20 g Dr. Oetker Glamour & Sparkle Sprinkles
about 20 g Dr. Oetker Bright and Bold 4-Cell
about 8 Portions Candy Canes

1 For the Brownies:

Preheat the oven to 180°C/ 160°C fan/ Gas Mark 4. Grease and line a 20cm x 30cm baking tray.

2 Take a small pan and fill about 1/3 full of water and bring to a boil. Once boiling reduce the heat to a simmer. Put the butter and Chocolate into a heatproof bowl and put on top of the pan of hot water to melt. Ensure the bottom of the bowl does not touch the water and stir the chocolate and butter occasionally as it melts.

3 Meanwhile add the dry ingredients (apart from the pecans and white chocolate chunks) to a bowl and mix well to combine. When the Chocolate and butter has melted, remove from the pan then stir in the dry ingredients. Mix well to combine then add the beaten eggs and mix well.

4 Stir in the chopped nuts and Chocolate Chunks then transfer the mixture to the prepared tin, smoothing out the mixture. Place in the oven and bake for 25-30 minutes until firm to the touch – the middle should still be a little bit soft and gooey. Put on a cooling rack and cool in the tin until completely cooled.

5 To Decorate:

To make the icing, mix together the icing sugar and water to make a thick paste then transfer to a piping bag.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT
number 789 0969 53. E-Mail: crt@oetker.co.uk



- 6 Cut the brownie into about 16 triangles then decorate the trees with the white piping icing and the sprinkles.

- 7 Break the candy canes so they are roughly 4cm in length, you will need 16 pieces. Place the candy canes into the base of the trees to look like tree trunks.

