



Christmas 2023 Emails
From YBF! Dance
Day 18 Bonus Recipe



Christmas Brownies

Chocolate Truffles, Amaretti Biscuits And A Few Edible Christmas Flourishes
Make These Festive Brownies An Extra-Special Dessert No One Could Resist

Ingredients:

- 200g Unsalted Butter Cut Into Cubes, Plus Extra For Greasing
- 100g Dark Chocolate, Chopped
- 100g Milk Chocolate, Chopped
- 3 Large Eggs
- 300g Golden Caster Sugar
- 100g Plain Flour
- 50g Cocoa Powder
- ½ Tsp Mixed Spice
- To Decorate
- 9 Sprigs Rosemary
- 9 Glacé Cherries
- 1 Egg White
- 2 Tbsp Caster Sugar
- 4 Amaretti Biscuits, Crushed
- 9 Chocolate Truffles (We Used Lindt Lindor)
- Edible Gold Lustre Spray
- 1-2 Tsp Icing Sugar For Dusting
- Few Chocolate Buttons
- Edible Silver Balls



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Method

1 - Grease And Line A 20cm x 20cm Brownie Tin. Heat Oven To 180C/160C Fan/Gas 4. Put The Butter And Both Types Of Chocolate In A Heat Proof Bowl And Either Melt In The Microwave (In 30 Second Bursts, Stirring After Each) Or Set Over A Pan Of Barely Simmering Water, Stirring Every Now And Then Until The Chocolate Has Melted.

2 - Leave The Chocolate And Butter Mixture To Cool A Little While You Whisk The Eggs And Caster Sugar In A Large Bowl Using Electric Beaters. Once The Mixture Is Pale, Fluffy And Looks Like It's Roughly Doubled In Volume, Whisk In The Melted Chocolate. Fold In The Flour, Cocoa Powder And Mixed Spice Until No Pockets Of Flour Remain Then Pour Into Your Prepared Tin. Level The Top With A Spatula And Bake For 20-25 Mins. The Top Should Look Set And Shiny But Should Be A Little Wobbly If You Gently Jostle The Tin.



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3 - Leave The Brownie To Cool Completely In The Tin Then Chill In The Fridge Until Set. While The Brownie Cools Brush The Rosemary Sprigs And Glacé Cherries With Egg White, Dab Off The Excess With Kitchen Paper Then Dredge In Caster Sugar Until Well Coated. Leave To Dry On A Wire Rack. Put The Chocolate Truffles Onto A Sheet Of Baking Paper Or Foil Then Spray With The Edible Gold Lustre.

4 - Dust The Chilled Brownie With Icing Sugar To Create A Snowy Surface And Top With Amaretti Biscuit Pieces Then Poke The Crystallised Rosemary Sprigs Into The Surface At Random Intervals (Cut The Brownie Into Pieces And Dust On Icing Sugar First, If You Like). Nestle A Glacé Cherry Or Gold Truffle Alongside The Rosemary Sprig Then Add The Buttons And Silver Balls.

Coming Up
Tomorrow -
Christmas Mess!



