

# Christmas Character Brownies



*Recipe supplied by Betty Crocker.*

## **Ingredients**

40ml vegetable oil, plus extra for greasing

1 x box Betty Crocker™ Triple Chocolate Brownie Mix

2 extra large eggs

1/2 cup vegetable oil

1 tbsp water

For the decoration

1 x tub of Betty Crocker™ Creamy Deluxe™ Vanilla Flavoured Frosting

20g fondant icing

Cornflour, for dusting

15g mini white marshmallows, finely chopped, reserve 2 whole

8 red or pink sugar-coated mini chocolate buttons

Small tubes black and white writing icing

4 chocolate sticks

Raspberry liquorice

1 mini orange jelly bean, quartered lengthways

Green and Red food colouring paste or gel

White sprinkles

8 mini yellow jelly beans

## **Method:**

1. Preheat the oven to 180°C (160°C for fan assisted oven). Grease a 20cm round shallow loose-based cake tin, and line the base with baking paper.
2. Make up the brownie mix as directed on the box with the oil, eggs and water. Spread the mixture evenly in the prepared tin. Bake for 30-35 minutes or until a round bladed knife inserted 5cm from the edge of the tin comes out clean. Transfer to a wire rack and leave to cool completely in the tin (about 45 minutes).
3. Remove the brownie from the tin and place on a chopping board in the freezer for about 30 minutes. Remove the lining paper and cut into 12 even-sized triangles (see tips).
4. To decorate the Santa brownies: spread the tops of 4 brownie triangles with 50g of the vanilla frosting. Roll the red icing out thinly on a surface lightly dusted with cornflour and cut out 4 triangles for the Santa hats (see Tips). Press one onto each brownie. Press the chopped mini marshmallows around the wide base of each brownie to resemble beards. Add mini red or pink sugar-coated chocolate buttons for noses and use the black writing icing to add eyes and a mouth to each brownie. Cut the 2 reserved mini marshmallows in half and attach to the point of each hat with a little white writing icing. Use white writing icing to trim the base of each hat.
5. To decorate the snowman brownies: spread the tops of 4 more brownie triangles with another 50g of the vanilla frosting. Cut a 3cm piece from each chocolate stick then cut 4 more pieces (each one gradually getting smaller) from each stick. Press the pieces onto the top of each triangle to resemble a hat. Add and cut to size, a short piece of raspberry liquorice for a trim. Use the black writing icing to dot 2 eyes and 3 buttons on each snowman and add an orange jelly bean quarter for the nose. Cut short lengths from the rest of the raspberry liquorice and press onto the brownies to resemble a scarf.
6. To decorate the elf brownies: spread a little of the remaining frosting onto the bottom third of each of the 4 remaining brownie triangles. Use green food colouring paste or gel to colour the remaining frosting green. Spoon the frosting into a disposable piping bag fitted with a medium

writing nozzle. Pipe zig-zag lines over the rest of each brownie to resemble hats. Add the white sprinkles to the hats for trims and bobbles. Roll white fondant into small eyeball circles. Press these with 1 red or pink sugar-coated mini chocolate button for a nose onto each brownie. Press 2 mini yellow jelly beans to each brownie to resemble ears.