

HOLIDAY BROWNIES

These brownies are super fudgy and rich, paired with fluffy peppermint buttercream frosting, topped with crushed candy canes. TOTAL holiday treat!

TOOLS NEEDED:

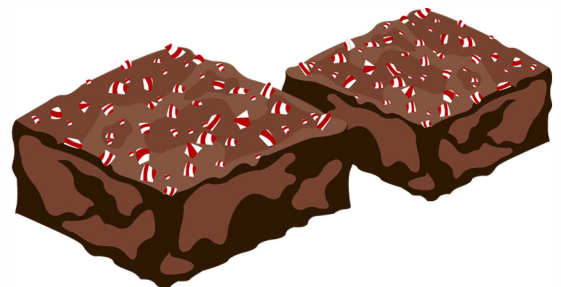
- Large bowl
- Whisk + Spatula
- 8x8 or 9x9 baking dish/pan
- Non Stick Spray + Parchment Paper
- FOR THE FROSTING:** Electric hand mixer or Stand mixer with paddle attachment

INGREDIENTS

- ½ c melted butter (salted or unsalted)
- 1 c white sugar
- 2 eggs
- 1 tsp vanilla extract
- ⅓ c cocoa (can be regular cocoa powder, or Dutch processed)
- ½ c flour
- ¼ tsp baking powder
- ¼ tsp salt
- 1 cup of white chocolate chips (save ½ cup for topper)

FROSTING

- 2 c powdered sugar/icing sugar
- 1/2 c super softened butter (salted or unsalted)



- ❑ 2 tbsp cream or a splash of milk works too

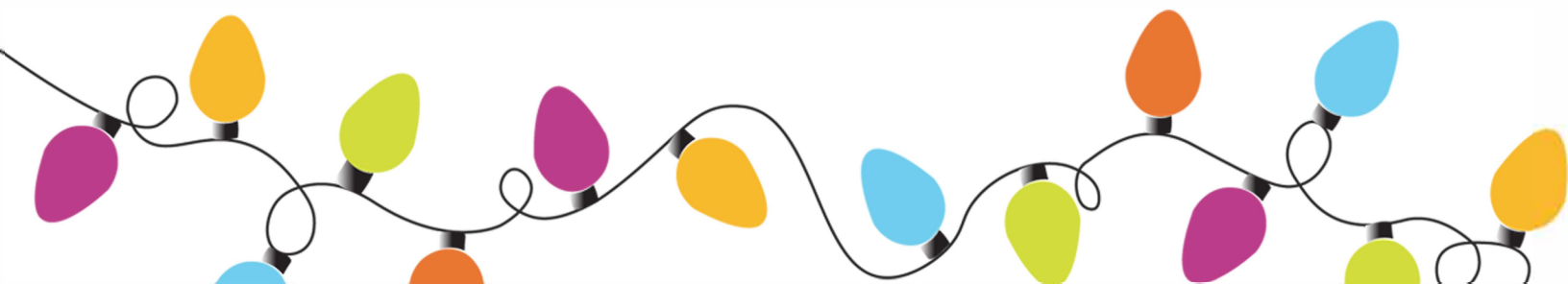
TOPPER

- ❑ 1 c crushed candy canes + the remaining ½ cup white chocolate chips

DIRECTIONS

MAKE THE BROWNIES

1. Preheat oven - 350 degrees
2. Grease your baking pan with non stick spray and optionally add parchment paper. This will allow us to lift the brownies out once cooled, to frost and top.
3. In a large bowl add the melted butter and sugar. Stir until super combined.
4. Crack the eggs into the mixture one at a time, whisking until everything is evenly combined.
5. Add the vanilla extract. Stir together.
6. Add the cocoa powder and switching to a spatula, combine.
7. Add the flour + baking powder + salt and thoroughly mix until it's a fudgy chocolatey THICK batter.
8. Carefully spread/dollop the batter into your prepared pan, smoothing all the way to the edges.
9. Pop the brownies into the oven and bake for 20-23 minutes. *All ovens vary, so watch the temperature. We want the brownies to be crunchy around the edges and only have a small centre that could be a little ooey gooey. It will continue to cook once we take them out of the oven, as they cool.



MAKE THE FROSTING

1. Using a stand mixer or hand mixer, cream the butter until it's super smooth and fluffy, about 2-3 minutes to start.
2. Gradually add in the powdered sugar $\frac{1}{2}$ cup at a time, and cream and continue to mix until super fluffy.
3. Add a couple drops of peppermint extract (optional), a pinch of salt, taste, adjust if needed, then blend again

TIME TO DECORATE!

1. Once brownies are cooled, you can frost and top in or out of the pan, your choice!
2. Spread the peppermint buttercream over the brownies then top with crushed candy canes and white chocolate chips! Cut into tiny pieces and enjoy!

