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SANTA HAT BROWNIES

Brownie Day is on 8 December in the USA. Why not make these chocolate brownie Santa hats for Christmas?

INGREDIENTS

- 125g dark* chocolate
- 250g butter
- 200g sugar
- 130g flour*
- pinch* of salt
- 3 eggs
- 100g chopped* nuts

FOR THE HATS:

- 25g softened* butter,
- 75g cream* cheese,
- 25g icing* sugar
- strawberries*

- 1** Preheat* the oven to 175°C. Butter* an oven dish (20 x 30cm).
- 2** Melt* the butter and chocolate in a saucepan*. Turn* off the heat.
- 3** Add* the sugar. Mix* together. Add the eggs and flour. Mix again. Fold* in the nuts.
- 4** Put the mixture* into the oven dish and bake* in the oven for 25 minutes.
- 5** Remove* from the oven and leave* to cool.
- 6** Cut* into circles using a 4cm round* cutter.
- 7** Beat* the softened butter with the cream cheese and the icing sugar. Put the mix into a piping* bag.
- 8** Pipe* some of the mix onto each brownie. Put a strawberry on top. Make a little pom-pom* to finish.

HELP!

add: ajouter
bake in the oven: faire cuire au four
beat: battre en pompage

butter an oven dish: graisser un plat allant au four
chopped nuts: noix hachées
cream cheese: fromage à tartiner (type St Moret)

cut into: découper en
dark chocolate: chocolat noir
flour: farine
fold in: incorporer doucement
icing sugar: sucre glace

leave to cool: laisser refroidir
melt: faire fondre
mix: mélanger
mixture: préparation
pinch of salt: pincée de sel
pipe: déposer à l'aide de la poche à douille

piping bag: poche à douille
pom-pom: pompon
preheat the oven: préchauffer le four
remove (from the oven): retirer (du four)
round cutter: emporte-pièce rond

saucepan: casserole
softened butter: beurre ramolli
strawberry: fraise
turn off the heat: éteindre le feu