

Briony May's Reindeer Brownies

Ingredients

300g golden caster sugar
100g soft dark brown sugar
225g unsalted butter, melted
60g cocoa powder
1 tsp ground cinnamon (optional)
1 tsp ground ginger (optional)
4 large eggs
225g plain flour
1/2 teaspoon baking powder
100g chocolate chips

To decorate

150g plain chocolate
18 pretzels
9 red M&Ms/glacier cherries/smarties
18 edible eyes
Edible glitter



Method

1. Oven on to 180°C fan/200°C conventional. Grease and line a rectangular baking tray (roughly 25x35cm).
2. Place all brownie ingredients into a bowl and mix until well combined. Tip into prepared tray. Bake for 30 minutes. Leave to cool in tin.
3. Break up chocolate in a heatproof bowl. Place in the microwave in 30 second bursts until melted and smooth. Spread the chocolate evenly over the top of the brownies still in the tin. Chill for 10 minutes.
4. Cut brownies into 9 equal squares. Press 2 pretzels onto the top corners of each square for the antlers, 2 eyes and a red M&M/glacier cherry/a red smartie in the middle for a nose. Sprinkle with edible glitter.

