

CHRISTMAS BROWNIE WREATH

This Christmas brownie wreath is a rich, chocolaty showstopper that brings festive charm to any holiday table. Perfect for parties, gifting, or cozy nights in, it's a sweet way to celebrate the season.

EASY

15-20 MINUTES

20-25 MINUTES

12 SERVES

Ingredients

Brownies

- 2x Boxes of Brownie mix
- 1/2 cup Black & Gold Baking Choc Chips
- Oil for greasing

Whipped Cream

- 400mL Thickened Cream
- 1tbsp Black & Gold Icing Mixture
- 1tsp Vanilla
- Large ziplock bag for piping

Toppings/Decorations

- Cherries
- Rosemary
- Christmas chocolates of choice

Instructions

1. Start by preparing the brownies as per the directions on your chosen box mix.

Tip: using two boxes of brownie mix gives you a bigger and more decedant brownie.

Optional: Add 1/2 cup Black & Gold Choc Chips if your brownie mix doesn't contain any or if you want them to have an extra chocolate kick.

2. Oil muffin pan to prevent sticking and divide brownie mixture evenly.

Once filled give the tray a gentle tap on the bench to ensure the tops of your brownies are flat and will cook evenly.

Once cooked, place aside to cool completely.

3. Using an electric mixer- beat cream, Black and Gold Icing Mixture and vanilla until thick.

Place whipped cream into a large ziploc bag and snip the tip off when you are ready to pipe.

4. Place bowl or festive decoration of choice at the top of your tray.

Arrange spears of rosemary around the tray in a rough circle pattern and then repeat with brownies.

Pipe dollops of cream around the board and fill the bowl/decoration for dipping.

Arrange the cherries and chocolates around the wreath.

5. ENJOY!