

Christmas Brownie

Ingrédients

- 350g of flour
- 30g of egg
- 125g of honey
- 50g of brown sugar
- 50g of butter
- 2g of baking powder
- 40g of milk
- 5g of gingerbread spices
- 200g of dark chocolate
- 150g of salted butter
- 3 eggs
- 110g of sugar
- 100g of flour

Préparation

1. Let's change things up a bit from the logs with a very simple recipe that will please both adults and children!
2. I was inspired by the brookie, a mix of cookie and brownie, and I made a gingerbread & brownie version; I added some gingerbread cookies on top for decoration, you can also make even smaller cookies to have one per brownie slice
Ingredients : I used the Caraïbes chocolate from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliate).
3. I used powdered egg whites and colorants from Guy Demarle: 10 off your first order with the referral code FLAVIE10
Equipment : I used my Kenwood cooking chef to prepare both batters: Code FLAVIE: 3 accessories of your choice free with the purchase of a cooking chef
Code FLAVIE DREAM: a Le Creuset dish + the accessories
Laminoin and multifunction bowl free with the purchase of a cooking chef
I used the Christmas cutters from Guy Demarle for the gingerbread cookies: 10 off your first order with the referral code FLAVIE10
Preparation time: 30 minutes + 30 minutes of baking
For a 20x20cm brownie: The gingerbread: of flour of egg of honey of brown sugar of butter of baking powder of milk of gingerbread spices
Melt the butter with the sugar and honey, then let it cool.
4. Next, mix the flour with the baking powder, egg, milk, and spices.
5. Finally, incorporate the butter/sugar/honey mixture, mix well, and form a ball.
6. Then, roll out a small part of the dough to a thickness of 5mm and cut out cookies in the shapes you desire.
7. Roll out the rest of the dough in your previously buttered frame placed on a baking sheet lined with parchment paper.
8. Set aside while preparing the brownie.
9. The brownie: of dark chocolate of salted butter 3 eggs of sugar of flour
Melt the chocolate with the butter.
10. Whisk the eggs with the sugar.
11. Mix the two preparations, then add the flour.
12. Pour the batter over the gingerbread dough.
13. Add the previously cut cookies.
14. Bake in a preheated oven at 180°C for 25 to 30 minutes, then let cool before unmolding.
15. The decoration: This is of course optional, you can leave the brownie as is, but if you want a decorated/colored version, mix egg white (I recommend using pasteurized powdered egg whites so they can also be consumed by children and vulnerable people) with powdered sugar until you have a thick cream-like

texture.

16. Color the icing with the colors of your choice, then use piping bags to decorate the brownie.

17. Let it crystallize and then enjoy!

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