Strawberry Santa Hat Bites

Fresh berries on tiny brownies



MAKES

24 bites

TIME

Prep 35 min + cooling; bake about 25 min

TOOLS

9 x 13-inch pan; 2-inch round cutter

BAKER'S NOTE

Dry the strawberries thoroughly so they stay in place on the frosting.

Ingredients

BROWNIES

1 cup all-purpose flour
3/4 cup unsweetened cocoa
1 3/4 cups sugar
1/2 tsp salt
1/4 tsp baking powder
3 large eggs
1/2 cup butter, melted
1/4 cup vegetable oil
2 tsp vanilla

BUTTERCREAM

1/4 cup butter, softened
1 cup powdered sugar
1/2 tsp vanilla
1-2 tsp milk

FINISHING

24 small strawberries

How to Make It

1. Heat oven to 375°F; grease and line a 9 x 13-inch pan. Stir brownie ingredients together in their listed order, then beat until smooth.

2. Spread in pan. Bake about 25 minutes, until edges pull away and a toothpick has a few moist crumbs without wet batter. Cool completely.

3. Beat frosting butter smooth; add powdered sugar, vanilla and 1 tsp milk. Beat fluffy, adding remaining milk only if needed.

4. Cut 24 brownie rounds with a 2-inch cutter, reserving scraps. Wash and dry strawberries thoroughly; remove leaves to make flat bases.

5. Pipe white frosting rings on rounds; add berries cut-side down, points up. Pipe tiny white pom-poms on top. Refrigerate until serving.

Serving & Storage

Assemble on serving day and refrigerate. Freeze plain brownies up to 1 month; add berries only after thawing.

Brownie base adapted from King Arthur Quick and Easy Brownies; Santa hat finishing for this collection.