Reindeer Brownies

Pretzel antlers and a red candy nose



MAKES

12 reindeer

TIME

Prep 40 min + cooling; bake 28-31 min

TOOLS

9-inch square pan; mixer

BAKER'S NOTE

Attach the antlers with coating instead of pushing them into the brownies.

Ingredients

BROWNIES

2/3 cup butter
5 oz unsweetened baking chocolate, chopped
1 3/4 cups sugar
2 tsp vanilla
2 large eggs
1 cup all-purpose flour
1/4 tsp salt

DECORATING

24 mini pretzel twists
24 candy eyes
12 red candy-coated chocolates
1/4 cup chocolate candy coating

How to Make It

1. Heat oven to 350°F; grease and line a 9-inch square pan. Melt butter and baking chocolate over low heat, stirring. Cool 10 minutes.
2. Beat sugar, vanilla and eggs on high for 5 minutes. Mix in chocolate on low; stir in flour and salt. Spread in pan.
3. Bake 28-31 minutes, until edges pull away and a toothpick has moist crumbs without wet batter. Cool fully, about 2 hours.
4. Cut into 12 triangles, trimming edges as needed. Melt candy coating according to its package.
5. Use coating to attach two pretzel antlers and two eyes near each wide end; add a red nose near the point. Let firm.

Serving & Storage

Airtight in a cool room up to 3 days. Freeze plain brownies up to 1 month; add pretzels after thawing.

Brownie base adapted from Betty Crocker Fudgy Brownies; reindeer decorating variation for this collection.