# Santa’s Sleigh Brownies

Candy cane runners and little presents



**MAKES**

9 sleighs

**TIME**

Prep 45 min + cooling; bake 25-30 min

**TOOLS**

8-inch pan; serving board

**BAKER’S NOTE**

Use small edible Santa decorations and let the runners set before moving.

## Ingredients

**BROWNIES**

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

**BUTTERCREAM**

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

**DECORATING**

18 candy canes, unwrapped
4 oz white candy coating
9 small edible Santa decorations
3 tbsp candy presents or sprinkles

## How to Make It

1. Heat oven to 350°F; line an 8-inch square pan. Beat sugar and eggs 3 minutes until pale; gradually add melted butter and vanilla.

2. Sift flour, cocoa, salt and baking powder; mix into egg mixture. Fold in chips. Spread in pan and bake 25-30 minutes, until edges pull away and center is set. Cool; cut nine squares.

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

4. Melt candy coating as its package directs. Arrange two canes parallel for each sleigh. Glue a brownie across both runners with coating; let firm on its serving board.

5. Pipe buttercream snow. Add edible Santas and candy presents. Lift with a spatula supporting the runners.

## Serving & Storage

Refrigerate assembled sleighs up to 2 days. Freeze plain brownies up to 1 month; assemble after thawing.

Brownie base adapted from Hersheyland One-Bowl Brownies; buttercream and sleigh assembly for this collection.