

# Charl's Christmas Tree Brownies

Low-level baking powder addition increases crumb porosity and shifts the texture toward a cake-like structure. This controlled aeration also supports a more uniform rise across the pan.

## Ingredients

- 135g Granulated Sugar
- 72g Plain Flour
- 18g Cocoa Powder
- 8g Baking Powder
- 3 Eggs
- 113g Butter
- 200g Dark Chocolate
- 1tsp Vanilla Extract
- 100g White Chocolate
- 100g Milk Chocolate

## Method

1. Mix together the dry ingredients.
2. Add and mix 3 eggs.
3. Melt the butter with dark chocolate and add to the mixture along with the vanilla extract.
4. Chop the white and milk chocolate and fold into the mixture.
5. Bake in a tray at 180C/160C fan/gas 4 for 45 mins.
6. Allow to cool and then cut into slices or shapes and decorate as desired.



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