



Christmas Brownies



Skills

Creaming

Beating

Portioning

Folding

Baking

Bain marie

EQUIPMENT & INGREDIENTS

20cm sandwich
tin

Saucepan

2 Mixing
bowl

Tablespoon

Electric whisk

Wooden
spoon

Butter knife

Wooden spoon

- 90g butter
- 180g caster sugar
- 50g dark chocolate, broken into pieces
- 2 free-range medium eggs
- 45g plain flour
- 20g cocoa powder
- 25g white choc
- 25g milk choc
- ✓ Chocolate fingers
- ✓ Icing

STEP 1



Preheat the oven to 180°C (fan 160°C, gas mark 4) Put butter and dark chocolate in a metal/glass bowl and put on a saucepan of water. Heat until melted.

STEP 2



With an electric whisk beat eggs and sugar together until mixture turns thick and white

STEP 3



Add the cooled melted butter and chocolate to egg mixture. | Fold in, don't whisk

STEP 4



Add cocoa and flour and fold until smooth.

STEP 5



Chop white and milk chocolate. Pour brownie into tin and sprinkle chopped chocolate on top.

STEP 6



Cook and cut into 6 wedges. Use a candy cane or chocolate finger as the trunk and decorate.



Wash dishes

Wipe dishes

Clean surfaces

Put dishes away

Put dirty clothes in washing
basket

WASHING UP!!!!

PLENARY

Chef of the Day

What do you look for in a great muffnut?

Use the sensory words on the wall to help class write success criteria

Group work, each section to nominate their best muffnut for teacher to judge

Member of each group to pitch why there's is the best.

