Vegan Christmas tree brownies



Consejo del chef

The brownie must be cold before being cut into pieces and decorating. Otherwise, we can ruin the coating, and the trees will not look as perfect as desired.

Raciones para

- ❏ **200 gr** Dark chocolate for desserts
- ❏ **100 gr**
- ❏ **2 gr** Tablespoons of chia seeds
- ❏ **150 gr** Panela sugar
- ❏ **1 gr** Tablespoon of vanilla extract
- ❏ **1**
- ❏ **75** Flour
- ❏ **100** Margarine or coconut oil
- ❏ **1** Teaspoon of baking powder
- ❏ A pinch of salt
- ❏ Teaspoon of matcha tea
- ❏ **1**
- ❏ Sprinkles

1. Cut the chocolate into chunks and melt it with margarine on a bain-marie.
2. Meanwhile, hydrate the chia seeds with water for 15 minutes to get a gel that will substitute the egg. Combine the melted chocolate with panela, chia gel, and sweet potato puree (you can do it by baking or cooking the flesh of a sweet potato and mashing it later).
3. Then, mix the flour with salt and baking powder, and add it to the previous dough, stirring gently. Incorporate vanilla until everything is well-combined.
4. Put the dough in a rectangular mould of 20 x 25 cm previously greased or lined with parchment paper. Bake at 170 ° for 25 minutes.
5. Remove it from the oven and set it aside to cool for 10 minutes before unmoulding. The brownie must be completely cool before being cut.
6. When cool enough, cut the brownie into triangles.
7. To make the frosting, melt the white chocolate and mix it with the matcha tea until the mix is green.
8. With the help of a spoon, decorate each triangle with the chocolate and sprinkles.
9. Last, prick each triangle with a caramel cane, wooden stick, or straw as if it were the trunk.

Chef's Notes

https://cookinglovers.teka.com/en/receta/brownies-veganos-forma-arbol-navidad/