

Matcha Brownie Christmas Trees

Course: **Cakes**

Servings	Prep time	Cooking time	Total time
8-12 servings	15 minutes	25 minutes	40 minutes

Ingredients

Matcha Brownies

- 113 g (1/2 cup) unsalted butter
- 113 g (4 oz) white chocolate, chopped
- 15 g (2 tbsp) matcha powder (high quality)
- 150 g (3/4 cup) granulated sugar
- 50 g (1/4 cup) dark brown sugar
- 3 large eggs
- 2.5 ml (1/2 tsp) vanilla extract
- Pinch of salt
- 125 g (1 cup) all-purpose flour

For Decoration:

- 113 g (4 oz) white chocolate, melted
- Festive sprinkles (red, green, gold, etc.)
- Candy canes (optional)

Directions

Make & Bake the Brownies:

- Preheat and Prep:** Preheat your oven to 350°F (175°C). Grease an 8x8-inch (20x20 cm) baking pan and line it with parchment paper, leaving some overhang for easy removal. Set aside.
- Create the Matcha Chocolate Mixture:** Using the double-boiler method, melt the butter, white chocolate, and a pinch of salt over medium heat. Stir frequently until fully melted and smooth. Remove from heat and sift in the matcha powder. Whisk until the matcha is fully incorporated and the mixture is a uniform green color. Set aside to cool slightly.
- Beat the Eggs and Sugar:** In a separate bowl, combine the eggs, granulated sugar, and dark brown sugar. Using a hand mixer, beat on medium-high speed until the mixture becomes thick, pale, and creamy (about 2-3 minutes). Add the vanilla extract and mix again briefly.

- 4 Combine Wet Ingredients:** Slowly pour the slightly cooled matcha chocolate mixture into the egg mixture. Beat on low speed until fully combined.
- 5 Fold in the Flour:** Sift the all-purpose flour into the wet ingredients. Gently fold it in with a spatula until no dry streaks remain. Be careful not to overmix—this ensures the brownies stay tender and fudgy.
- 6 Bake to Perfection:** Pour the batter into your prepared pan, spreading it out evenly. Bake in the preheated oven for 25-30 minutes, or until the edges are set, and a toothpick inserted into the center comes out with moist crumbs (not wet batter).
- 7 Cool Completely:** Let the brownies cool in the pan for at least 20 minutes before using the parchment overhang to lift them out. Transfer to a wire rack and allow them to cool completely.

Shaping the Brownie Christmas Trees:

- 8 Cut Into Triangles:** Once the brownies are completely cooled, use a sharp knife to cut them into diagonal triangles. Start by cutting the brownies in half diagonally to create two large triangles. Then, cut smaller triangles from each section until you have tree-shaped pieces.
- 9 Pro Tip:** To get clean edges, wipe your knife clean with a damp cloth after each cut.
- 10 Melt the White Chocolate:** Melt the white chocolate in a microwave-safe bowl in 20-second intervals, stirring in between, until smooth.
- 11 Decorate Your Trees:** Drizzle the melted white chocolate over the brownie triangles in a zigzag pattern to mimic garlands on a Christmas tree. Before the chocolate sets, sprinkle your favorite festive sprinkles on top for a pop of holiday color.
- 12 Optional: Add Candy Cane Trunks:** Break mini candy canes into small pieces and insert them into the base of each brownie triangle to act as tree trunks.