

Christmas Brownies Recipe

Ingredients (Grams + Cups)

- **Butter:** 150 g (2/3 cup)
- **Brown sugar:** 200 g (1 cup, packed)
- **Eggs:** 3 large
- **All-purpose flour:** 120 g (1 cup)
- **Cocoa powder:** 75 g (3/4 cup)
- **Salt:** 1/4 tsp
- **Gingerbread spice:** 1 ½ tsp
- **Shredded hazelnuts:** 50 g (1/2 cup)
- **Dark chocolate (melted or chopped):** 120 g (3/4 cup)

Instructions

1. Preheat the oven to 175°C (350°F). Line an 8×8 inch (20×20 cm) pan with parchment paper.
2. Beat softened butter and brown sugar until creamy. Add eggs one by one. Mix until smooth.
3. In a separate bowl, whisk flour, cocoa, salt, gingerbread spice, and hazelnuts. Fold into the wet mixture.
4. Add melted or chopped chocolate and mix just until combined.
5. Spread the batter into the pan and smooth the top.
6. Bake 20 minutes for ultra-fudgy brownies or 25 minutes for more set brownies.
7. Let cool completely before slicing.

A cozy, classic Christmas bake — shiny top, fudgy inside, and perfectly spiced.