

# Mulled Wine Brownies

Chocolaty and rich brownies with a lovely hint of mulled wine

Author: Elisa | Inthekitchenwithelisa

---

## INGREDIENTS

(makes 8 pieces)

- 250g flour
  - 50g cacao powder
  - 1/2tsp baking powder
  - pinch of salt
  - 150g sugar
  - 2 eggs beaten
  - 125g butter
  - 75g dark chocolate
  - 160ml mulled wine + 60 ml for brushing after baking
- 
- 5tbsp mascarpone
  - 100g whipping cream (30% fat)
  - 1-2tbsp sugar
- 
- sprinkles for decoration
  - gingerbread or fondant stars for decoration
  - straws or cake pop sticks



## DIRECTIONS

1. Melt butter and dark chocolate separately and allow to cool a little.
2. Sift flour, cacao, baking powder and the salt into a big bowl.
3. Add sugar, eggs, the melted and cooled butter and chocolate.
4. Mix well until combined.
5. Then add half of the mulled wine and mix shortly. Add the rest of the mulled wine and mix until combined.
6. Cover a 20cm round cake tin with parchment paper, butter it well and transfer the batter into it, spreading out evenly.
7. Bake in 175°C in the middle shelf of the oven for 35-40 minutes.
8. Remove from the oven and allow to cool for about 5 minutes.

9. Prick holes in the brownie with a wooden skewer (see video) and brush the top with the rest of the mulled wine. Allow to cool completely.
10. To make the frosting, soften the mascarpone in a medium bowl with a spatula. Add whipped cream that you have whipped until stiff peaks, and mix until combined. Add sugar and some green food colour and mix just until combined. Transfer the cream into a piping bag with a star nozzle.  
TIP. Avoid mixing too hard or for too long, as the cream may curdle in this case.
11. Cut the brownie into 8 equal pieces. Pipe the frosting over the top of the brownie to make it look like a Christmas tree (see video).
12. Decorate with some sprinkles and add the star on top. Then add the straw to finish the look.