



Santa Hat Brownies

Recipe and photo from Big Green Egg.

Makes 24 brownies.

Instructions:

Set EGG for indirect cooking (with the convEGGtor) at the temperature designated by the brownie recipe you're following. Pour brownie mix into greased mini muffin pans and cook on EGG for designated amount of time. Allow brownies to cool before spreading frosting on top of the brownies. For best appearance, use a piping bag for the frosting. Place one strawberry on top of each mini-brownie and top with a dab of icing to create the hat.

Buttercream Frosting Instructions:

Whisk together sugar and butter. Once blended, add vanilla and cream.

Ingredients:

- 1 prepared batch of your favorite brownie mix
- 24 small strawberries with tops cut off
- 1 batch buttercream frosting (see our recipe, but store-bought works too)

Buttercream Frosting Ingredients:

- 3 cups confectioner's sugar
- 1 cup soft butter
- 1 teaspoon vanilla
- 1 tablespoon whipping cream



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