

Ingredients

Makes 15 Santa Hat Brownies

- 1 cup unsweetened apple puree
- 1/3 cup cocoa
- 3/4 cup self-raising flour
- 1/2 teaspoon baking soda
- 1/2 cup sugar
- 1/2 cup dark chocolate chips
- 15 strawberries, hulled and trimmed
- 1/2 cup (125mL) light/low fat whipped cream



Method

1. Preheat oven to 175°C and lightly spray or line a 20cmx20cm baking dish
2. Place apple puree in a medium sized bowl. Sift in the cocoa, flour and baking soda
3. Add the sugar and mix until just combined. Do not over mix as this will toughen the brownies
4. Gently fold in the chocolate chips
5. Transfer to the prepared baking dish and bake for 25-30 minutes or until the centre feels set and fudgy when a skewer is inserted.
6. Cool in the pan for 5-10 minutes before turning out and slicing into squares or rounds
7. Santa hats – to secure the berry, place a small amount of cream in the centre on top of the brownie and place the strawberry on top. Put a small dollop of cream on top of each strawberry to make a pom pom for the top of each hat.