

Christmas Brownies in a Jar

There's nothing quite like a homemade Christmas gift. Our Brownies in a jar make the perfect present for teachers, neighbours and friends. Handwrite the instructions on a little gift tag for the ultimate personal touch.

Ingredients

- 1 1/4 cup plain flour
- 1 tsp salt
- 1 tsp baking powder
- 2/3 cup cocoa powder
- 3/4 cup brown sugar (firmly packed)
- 3/4 cup white sugar
- 3/4 cup milk chocolate chips
- 3/4 cup white chocolate chips
- 100 g pecans, roughly chopped

Method



1. Wash and thoroughly dry a 1 litre glass jar. Sift the plain flour, baking powder and salt into a bowl and mix to combine.



2. Place half of the flour mixture into the bottom of the glass jar and tap lightly to settle it. Using a spoon, carefully add the cocoa powder on top of the flour – try not to mix them together. Add the remaining flour mixture, and then the brown sugar.

3. In the following order, layer the white sugar, milk chocolate chips, white chocolate chips and walnuts.



4. Seal the lid and handwrite a gift tag with the following instructions: Preheat oven to 180°C (160°C). Grease and line an 18cm x 28cm rectangular baking tin. Place all ingredients into a large bowl and add 150g melted butter and 3 lightly beaten eggs. Mix well. Bake for 25-30 minutes or until cooked through.

5. Give as a lovely homemade gift to a friend or family member!

