



Candy Cane Brownies

Introduction

Candy Cane Brownies are the perfect treat to embody the spirit of the holiday season. Combining the rich, fudgy texture of brownies with a delightful peppermint frosting, these treats create a wonderful blend of flavors and sensations. The bright colors and festive touch from crushed candy canes add a visually appealing aspect to these already delicious treats. Whether you're baking for a holiday party, gifting a friend, or treating yourself, these brownies are sure to impress.

The simplicity of the ingredients makes this recipe accessible for bakers of all skill levels. The combination of chocolate and peppermint pairs exquisitely, creating a dessert that will undoubtedly become a holiday favorite in your home. So gather your ingredients, preheat the oven, and let's dive into making these scrumptious Candy Cane Brownies!

Detailed Ingredients

For the Brownies:

- 1/2 cup butter, melted
- 1 tablespoon vegetable oil
- 1 tablespoon corn syrup (or honey)
- 1 cup granulated sugar
- 3/4 cup cocoa powder, sifted
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/2 cup all-purpose flour

For the Peppermint Frosting:

- 1/2 cup unsalted butter, softened
- 2 to 2.5 cups powdered sugar
- 1 teaspoon peppermint extract
- 1-2 tablespoons whipping cream
- Red food coloring
- 2-3 candy canes, crushed

Prep Time

The prep time for making Candy Cane Brownies is approximately 15 minutes. This includes gathering and measuring out all the ingredients, mixing the brownie batter, and preparing the peppermint frosting.

Cook Time, Total Time, Yield

The brownies require about 25 minutes of cooking time in the oven. Once combined with the prep time, the total time to make these delicious brownies is around 40 minutes. This recipe yields 16 brownies,

perfect for sharing—or keeping all to yourself!

See also [Hot Sausage Beer Cheese Dip](#)

Detailed Directions and Instructions

Make the Brownies

1. Preheat your oven to 350°F (175°C) and prepare an 8×8 inch square baking pan by lining it with parchment paper or aluminum foil, followed by a light greasing to ensure easy removal.
2. In a large bowl, combine the melted butter, vegetable oil, corn syrup, granulated sugar, and sifted cocoa powder. Stir until well mixed and smooth.
3. Add the eggs one at a time, incorporating them fully into the mixture, then stir in the vanilla extract.
4. Gently fold in the all-purpose flour and salt until just combined. Be careful not to overmix as this can result in a dense brownie texture.
5. Pour the brownie batter into the prepared pan, spreading it evenly.
6. Bake in the preheated oven for about 20-25 minutes. Check for doneness by inserting a toothpick; it should come out with a few moist crumbs but not wet batter.
7. Once baked, remove the brownies from the oven and allow them to cool completely in the pan before frosting. This could take about 30-60 minutes depending on room temperature.

Make the Peppermint Frosting

1. In a separate large bowl, beat the softened unsalted butter on

medium speed until it is creamy and smooth, approximately 1-2 minutes.

2. Gradually add powdered sugar, 1/2 cup at a time, mixing on low speed until combined. Once all sugar is incorporated, increase the speed to medium and beat for an additional minute.

3. Stir in the peppermint extract, mixing well. If you desire a more vibrant color, add a few drops of red food coloring and mix until you achieve your preferred shade.

See also Delicious Roasted Asparagus Recipe Ideas

4. Gradually add whipping cream, one tablespoon at a time, whipping until the frosting reaches a smooth and fluffy consistency.

Frosting the Brownies

1. Once the brownies are completely cooled, spread a generous layer of peppermint frosting over the top using a spatula.

2. Finish by sprinkling the crushed candy canes evenly over the frosting. This adds both a crunchy texture and a burst of peppermint flavor that contrasts beautifully with the rich chocolate.

3. Slice the brownies into squares and serve. These can be stored in an airtight container for a few days, maintaining their flavor and moisture.

Notes

- Ensure that the butter used for the frosting is at room temperature for the best consistency.
- You can adjust the amount of peppermint extract depending on your preference for minty flavor.

- For a more festive look, you can also use green food coloring or combine red and green for a marbled effect.

Cook Techniques

- **Baking:** Properly preheating the oven ensures that your brownies bake evenly.
- **Folding:** Gently folding the flour into the batter helps maintain the lightness of the brownies.
- **Beating:** Whipping the frosting well creates air within the butter, making it light and fluffy.

FAQ

Can I make these brownies in advance?

Yes, you can bake the brownies a day ahead and frost them just before serving to maintain freshness.

What can I substitute for peppermint extract?

You can use other flavored extracts, such as vanilla or almond, though the signature peppermint flavor will be lost.

How can I store leftover brownies?

Store them in an airtight container at room temperature for up to 3 days or refrigerate for longer freshness.

See also Perfect Espresso Martini Recipe to Impress

Can I freeze these brownies?

Yes, brownies freeze well. Wrap them tightly in plastic wrap and place

them in a freezer-safe container for up to 3 months.

Conclusion

Candy Cane Brownies not only satisfy your sweet tooth but also bring the festive spirit into your kitchen. The rich fudgy brownies combined with the delightful peppermint frosting and colorful candy canes create a treat that's hard to resist. Perfect for holiday gatherings, these brownies are best enjoyed shared with family and friends. As you bite into each piece, the harmony of flavors will surely evoke warm memories of the happiest season of the year.

More Recipes Suggestions and Combination

- Mint Chocolate Chip Cookies: Another festive treat featuring that delightful minty flavor.
- Peppermint Bark: A simple no-bake dessert that perfectly complements the brownies.
- Hot Chocolate Bombs: Enjoy these with a warm cup of cocoa post-brownie indulgence for a complete festive experience.
- Gingerbread Cupcakes: Another classic holiday treat that pairs well with the brownies for a festive dessert table.
- Chocolate Dipped Pretzels: Balance salty and sweet with these easy-to-make festive snacks.