Brownie with Gingerbread cookies

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🍴 1 cake

🕐 Preparation time: 20 minutes
Cooking time: 35 minutes

Ingredients

For the brownie

55 g flour

50 g hazelnut or almond flour

27 g cream (about 30–35% fat)

125 g dark chocolate

90 g butter

13 g trimoline (invert sugar)

80 g eggs (about 1½ eggs)

120 g sugar

20 g walnuts, roughly chopped

For the decoration

Gingerbread cookie dough

(Use your favorite recipe – the
one for gingerbread cookies is
available on my website.)

14×14 cm square mold

REALIZATION

1. Line a small square pan with aluminium foil.
2. Preheat the oven to 170°C (top and bottom heat).
3. Melt the dark chocolate.
4. Add the melted butter and mix.
5. Then add the sugar and mix again.
6. Add the eggs with trimoline and whisk by hand until the mixture becomes slightly lighter and more airy, but not too foamy (you want a fudgy brownie, not a cake).
7. In a small bowl, mix the two types of flour together.
8. Mix dry ingredients with a chocolate mixture.
9. Fold gently with a spatula just until combined, without overmixing.
10. In the end pour the cream to the mixture and mix it well.
11. Add the chopped walnuts and fold them in.
12. Pour the brownie batter into the prepared pan.
13. Smooth the surface with a spatula.
14. Roll out the gingerbread cookie dough (recipe on my website) to about 3–4 mm thickness.
15. Using a small gingerbread man cookie cutter, cut out several small gingerbread men.
16. Gently place the raw gingerbread men on top of the brownie batter, arranging them nicely over the surface.
17. Leave a little space between them so they keep their shape while baking.
18. Bake at 170°C for about 30–35 minutes. .
19. Remove from the oven and let cool completely in the pan.
20. Using the piping bag, decorate each gingerbread man with the icing: draw eyes, mouth, buttons, outlines, and any small details you like.
21. Serve at room temperature and enjoy the contrast of fudgy brownie, spiced cookie, and sweet icing!