



Bramble Berry Brownie Christmas Trees

MAKES: 6-12
(depending on triangle
cut or cookie cutter size)

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

Bramble Berry Brownie Ingredients

Your favorite boxed brownie mix or your own
"from scratch" brownie recipe

One 750ml bottle of Bramble Berry wine

Optional: Chocolate chips (semi-sweet or dark
chocolate)



Directions

1. Preheat oven
2. Mix brownies per instructions on box or recipe. Replace water with equal amount of Bramble Berry wine. Add chocolate chips to taste (optional).
3. Bake per instructions on box or recipe.
4. Cut brownies into triangles or use Christmas Tree cookie cutter. Cut when slightly warm to prevent cracking.

Bramble Berry Ganache Ingredients

10 oz. bittersweet chocolate, chopped

1 cup heavy cream

2 tbsp. Bramble Berry wine

Directions

1. Heat cream in a small sauce pan over medium heat.
2. Add chocolate when cream is simmering and whisk until smooth.
3. Add 2 tbsp. of Bramble Berry wine and stir.



Tree Decoration Ingredients

Holiday sprinkles

Optional: Holiday straw, candy cane stick, or pretzel stick for the tree trunk

Directions

1. Drizzle ganache over Bramble Berry Brownie Christmas Trees and then quickly add holiday sprinkles for festive flair. Add holiday straw, candy cane stick, or pretzel stick for the tree trunk.

Hazlitt 1852 Vineyards Ingredients & Wine Pairings



Bramble Berry



2020 Merlot



2022 Dry Rosé

