

MARLEY SPOON



Starlight Peppermint Brownies

with Creamy Vanilla Filling & Chocolate Glaze



5h



2 Servings

'Tis the season to indulge in festive baked goods, and decadent brownies are always a crowd-pleaser! These three-layer bars feature a rich brownie layer topped with a creamy condensed milk filling and a chocolate ganache glaze. Crushed peppermint candy on top is a nod to the holiday season and gives this treat a burst of refreshing peppermint flavor. (2p-plan serves 12; 4p-plan serves 16—nutrition reflects 1 brownie)

What we send

- 10 oz granulated sugar
- 4 (¾ oz) unsweetened cocoa powder
- 5 oz all-purpose flour ³
- 5 oz confectioners' sugar
- 2 (¼ oz) cornstarch
- 14 oz condensed milk ¹
- 3 oz chocolate chips ^{1,4}
- 1 oz peppermint candies

What you need

- ½ c unsalted melted butter & 1 Tbsp unsalted cold butter (plus more for greasing) ¹
- kosher salt
- vanilla extract
- 2 large eggs ²
- milk ¹

Tools

- 8x8-inch baking dish
- parchment paper
- hand-held electric mixer
- small saucepan
- meat mallet, rolling pin, or heavy skillet

Cooking tip

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Allergens

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 320kcal, Fat 13g, Carbs 51g, Protein 4g



1. Prep brownies

Preheat oven to 325°F with a rack in the center. Grease an 8x8-inch baking dish with **butter**, then line with parchment paper, leaving a 2-inch overhang on the sides.

In a large bowl, whisk to combine **granulated sugar, all of the cocoa powder**, and **½ teaspoon salt**. Whisking constantly, pour **½ cup melted butter** into sugar-cocoa mixture in a steady stream.



2. Bake brownies

Stir **1 teaspoon vanilla** into **sugar-cocoa-butter mixture**. Add **2 large eggs**, one at a time, whisking vigorously after each addition. Stir in **⅓ cup flour** until combined. Pour **brownie batter** into prepared baking dish. Use a spatula to evenly smooth surface. Bake brownies on center oven rack until a toothpick comes out almost clean, 30–40 minutes. Set aside to cool completely.



3. Make filling

Meanwhile, in a medium bowl, combine **confectioners' sugar, all of the cornstarch, ¼ cup plus 1 tablespoon condensed milk, ½ teaspoon vanilla**, and **a pinch of salt**. Use an electric mixer to whip until evenly mixed and thick, about 3 minutes. Use wet hands to evenly spread condensed milk mixture over **cooled brownies** in an even layer. Transfer to refrigerator; chill for 15 minutes to set.



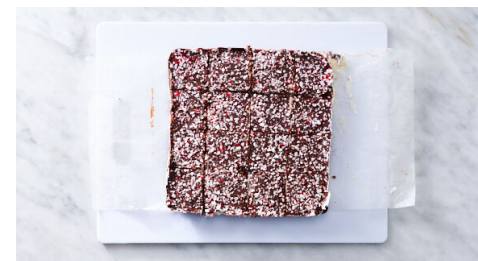
4. Make chocolate glaze

While **brownies** chill in the fridge, in a small saucepan combine **chocolate chips, 1 tablespoon each of milk and butter**, and **a pinch of salt**. Cook over low heat until chocolate is melted and completely smooth. Remove from heat and let **chocolate glaze** cool slightly, about 5 minutes.



5. Prep peppermint

Break apart **crushed peppermint candies** with a mallet or rolling pin, as needed.



6. Finish & serve

Pour **chocolate glaze** over **chilled brownies**, then sprinkle with **crushed peppermint**. Return to fridge and chill until **chocolate glaze** is fully set, 30–45 minutes. Remove **brownies** from pan and cut into squares, wiping knife and dipping in warm water between each cut to get clean layers. Store **brownies** in the fridge until ready to serve. Enjoy!