



Santa Hat Brownies

Ingredients (makes 16 brownies)

1 pan of your favorite brownies, cooled and cut into desired size and shape (we used the top of a small wine glass)

16 small strawberries, cleaned and hulled

Vanilla-mascarpone buttercream

Mascarpone Buttercream Ingredients:

1/2 cup unsalted butter, room temperature

8 ounces **La Casa Del Formaggio Mascarpone**, room temperature

2-1/2 to 3 cups powdered sugar

2 teaspoons vanilla extract

pinch of salt



Adapted from a recipe found on Daisy's Blog:
<http://daisy13.wordpress.com/2011/12/04/santa-hat-brownies/>

Method

Using a mixer, beat butter and mascarpone until light and creamy, for about 2 minutes. Add vanilla extract and salt. Add 2-1/2 cups of sugar, half a cup at a time and continue beating until smooth. Add more sugar, if desired.

To assemble, pipe a ring of mascarpone buttercream on top of each brownie (we coated the entire top and it became a bit runny!). Cut off the base of each strawberry so it is flat and place it upside down on each brownie, pushing slightly to secure in place. Top the tip of the strawberry with a dot of buttercream to finish the santa hat. Enjoy!