

Gingerbread Brownies with Eggnog Frosting

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INGREDIENTS:

Chocolate:

- 4 oz. semisweet chocolate, chopped
- 8 tablespoons unsalted butter

Bowl One:

- 1 1/2 cups all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon EACH ground ginger, ground nutmeg, salt
- 1/4 teaspoon ground cloves

Bowl Two:

- 2 eggs
- 1 cup packed light brown sugar
- 1/3 cup molasses
- 3 tablespoons crystallized ginger finely chopped
- 1 teaspoon vanilla extract

Eggnog Cream Cheese Frosting:

- 4 tablespoons unsalted butter softened
- 2 1/4 cups powdered sugar, divided
- 4 oz. softened cream cheese cut into 8 pieces

- 1 teaspoon vanilla extract
- 1/4 teaspoon ground nutmeg
- 2-3 Tablespoons eggnog

Garnish:

- Cinnamon

DIRECTIONS:

- Preheat oven to 325 degrees F.
- Line a 9x13 with foil with a large piece of foil so it overhangs lengthwise (so you can pick up the brownies by the foil edges later). Grease with butter or spray with nonstick cooking spray with flour. Set aside.
- Melt butter in a small bowl in the microwave. Add chopped chocolate and set aside for approximately 5 minutes then whisk together until chocolate is melted and smooth.
- Meanwhile, whisk all of Bowl One ingredients together in a medium bowl. Set aside.
- Whisk all of Bowl Two ingredients in a large bowl. Whisk in melted chocolate/butter mixture until incorporated. Stir in flour mixture with a rubber spatula just until combined. Transfer batter to prepared pan and spread into an even layer.
- Bake at 325 degrees F until toothpick inserted in the center comes out with a few moist crumbs attached, 25 to 30 minutes, rotating pan halfway through baking.
- Let brownies cool completely in pan on wire rack. Using foil overhang, lift brownies out of pan.

Eggnog Cream Cheese Frosting:

- Make frosting when brownies are completely cool and ready to frost. Beat butter and 1 1/4 cups sugar with hand mixer at medium speed until light and fluffy, about 1 minute. Increase speed to medium-high and add cream cheese, 1 piece at a time, beating thoroughly after each addition.
- Add vanilla, nutmeg, and eggnog and beat to combine.
- Beat in remaining 1 cup powdered sugar. Add additional eggnog, if needed, a teaspoon at a time to reach desired consistency.
- Evenly spread frosting over cooled brownies and lightly sprinkle with ground cinnamon.
- Brownies can be stored in an airtight container on the counter for 2 days, then refrigerated.