

## BROWNIE CHRISTMAS TREES

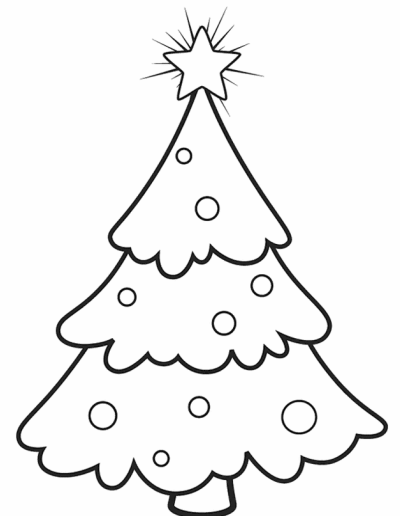
ORGANIZE INGREDIENTS AND UTENSILS

### INGREDIENTS:

- 1 box Brownie Mix or your favorite recipe baked in a 8x8-in pan
- unsweetened cocoa and butter to grease the baking pan
- 1 tub white vanilla icing (not cream cheese frosting)
- green food coloring
- peppermint extract (optional)
- assorted sprinkles
- multicolored chocolate candies, separating 15 yellow candies
- 15 wooden sticks

### UTENSILS:

- 8x8-inch baking pan to bake the brownies
- Serrated knife to cut the brownie christmas trees
- Cutting table to cut the brownies
- Small bowl to mix the icing and green food coloring
- Small spatula or spoon to mix the icing and green food coloring
- Pedrini Pen or a pastry bag to decorate the christmas trees



## INSTRUCTIONS:

1. Line an 8"x8" baking pan with aluminum foil or parchment paper. Butter and dust cocoa (instead of flour). Prepare and bake the brownies as directed. Let the brownies cool completely.
2. Remove the brownies from the pan, and cut into triangles but first cutting the brownies in three rows, then cut in alternating diagonals.
3. Insert wooden sticks into the flat bottom of the brownie triangles carefully.
4. Spoon out approximately half of the tub of icing into a bowl.
5. Add in the green food coloring and peppermint extract, if using, and mix until you have a bright green color.
6. Spoon the green icing into a Pedrini Decorating Pen or a piping bag fitted with a small round tip, or small star tip (which is easier for little hands to squeeze the icing out of).
7. Starting at the top of the brownie triangles, gently squeeze out the icing: a dot on the top of the tree and three horizontal lines until you reach the bottom.
8. Place a yellow chocolate candy on top, then add your favorite sprinkles and chocolate candies to decorate your Christmas tree.

Christmas Tree Cartoon:

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