

Christmas Tree Brownies

Ingredients:

- 1 box of brownie 9x13 mix, any brand + Ingredients listed on the box.
- Green Frosting (recipe below)
- Holiday Sprinkles
- Yellow Stars
- Disposable Piping Bag
- Wilton Star tip (1m)
- 3 - Round cookie/biscuit cutters in varying sizes

Directions:

1. Preheat the oven to 350 degrees.
2. Line a 9x13 baking dish with foil and spray with non-stick cooking spray.
3. Combine the brownie mix and ingredients, mixing well.
4. Pour the brownie batter into the prepared baking dish.
5. Bake according to the package instructions.
6. Remove from oven and let cool completely.

Frosting Ingredients:

- 2 Cups powdered sugar
- ½ Cup butter, softened to room temperature
- 1 teaspoon vanilla extract
- 2-3 Tablespoon. milk
- Green food coloring

Directions:

1. Combine the powdered sugar, softened butter and vanilla extract. Add in 1 tablespoon of milk at a time, as needed until the frosting as reached your desired consistency.
2. Attach the star tip to the piping bag and fill the bag with green frosting.
3. Use the 3 varying cookie cutters to gently cut out the brownie circles.
4. Gently squeeze the frosting out of the bag and onto the top of each brownie (Start with the biggest and stacked the tree).
5. Top the last brownie with frosting to resemble to top of a Christmas tree.
6. Add a star on top and holiday sprinkles.
7. Repeat with the rest of the brownies.

