



Brownie Christmas tree

It's always time for a brownie, and in this shape it's perfect for Christmas! The tree is made with the FunCakes mix for American Brownie and decorated with Christmas sprinkles and sugar decorations.

Boodschappenlijstje



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09



FunCakes Mix for Fudge Brownie 500 g

F10175
€5.85



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Pearls Small Metallic Silver 80 g

F51770
€4.89



Wilton Decorating Tip #032 Open Star Carded

02-0-0155
€1.69



Wilton Icing Color - Lemon Yellow - 28g

04-0-0031
€2.59



Wilton Icing Color - Kelly Green - 28g

04-0-0046
€2.59



Wilton Icing Color - Leaf Green - 28g

04-0-0047
€2.59



Wilton Icing Color - Teal - 28g

04-0-0038
€2.59



Wilton Icing Color - Moss Green - 28g

04-0-0049
€2.59



Wilton Disposable Decorating Bags pk/12

03-3111
€5.95



FunCakes Mini Confetti Christmas 60 g

F52635
€3.39

Other materials:

- 200 ml water
- 240 g unsalted cream butter
- 200 g melted cream butter
- 3 eggs (150 g)

Prepare 500 grams of American Brownie mix as described on the packaging, or in this [recipe](#). Meanwhile, prepare 200 grams of buttercream mix as described on the packaging or in this [recipe](#). Divide the buttercream over four bowls. Colour with icing colours 1 portion leaf green and 1 portion moss green. Combine kelly green and teal icing colours to colour 1 portion dark green. Combine leaf green and lemon yellow icing colours to colour 1 portion lime green.

Cut the brownie in 36 pieces. Use 32 pieces to create the tree, and 4 to create the trunk. Fill the decorating bag as following: tip 21 and dark green; tip 18 and lime green; tip 16 and moss; tip 32 and leaf green. Decorate the Christmas tree with pull-out stars, alternating colors as you work your way to the top. Decorate the buttercream with sprinkles.



Made possible by Wilton.