Christmas Tree Brownies

A little forest for the dessert table



MAKES

12 trees

TIME

Prep 25 min + cooling; bake 25-30 min

TOOLS

8-inch square pan; piping bag

BAKER'S NOTE

Chill the cooled brownie slab before cutting for neater triangles.

Ingredients

BROWNIES

1/2 cup butter, melted
1 cup granulated sugar
2 large eggs
1 tsp vanilla
1/3 cup unsweetened cocoa
1/2 cup all-purpose flour
1/4 tsp salt
1/4 tsp baking powder

BUTTERCREAM

1/4 cup butter, softened
1 cup powdered sugar
1/2 tsp vanilla
1-2 tsp milk
Green gel food coloring

DECORATING

12 small candy stars
2 tbsp red/white sprinkles
6 pretzel sticks, halved

How to Make It

1. Heat oven to 350°F. Line an 8-inch metal square pan with parchment, leaving lifting handles.
2. Whisk butter and sugar, then eggs and vanilla. Fold in cocoa, flour, salt and baking powder. Spread in pan.
3. Bake 25-30 minutes, until a toothpick has moist crumbs without wet batter. Cool fully, then chill briefly.
4. Beat frosting butter smooth; add powdered sugar, vanilla and 1 tsp milk. Beat fluffy, adding more milk only if needed. Tint green.
5. Lift out slab. Cut into three strips, then alternating triangles. Aim for 12 trees, trimming edges as needed.
6. Pipe green zigzags; add candy stars and sprinkles. Insert pretzel trunks into the wide edges.

Serving & Storage

Refrigerate decorated trees up to 3 days. Freeze plain brownie slab up to 1 month; thaw wrapped and decorate.

Brownie base: Allrecipes Best Brownies; buttercream and decorating variation for this collection.