



## Holiday Tree Brownies

 Dairy Free

READY IN



165 min.

SERVINGS



15

CALORIES



268 kcal

DESSERT

### Ingredients

- 16 oz brownie mix
- 1 serving vegetable oil for on brownie mix box
- 1 serving candy canes miniature
- 1 drop natural food coloring green
- 16 oz vanilla frosting (from 16-oz container)
- 1 serving bacon bits green red miniature

### Equipment

- frying pan

- oven
- wire rack
- toothpicks
- aluminum foil
- ziploc bags

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Line 9-inch square pan with foil, allowing some to hang over edges of pan. Grease bottom and sides of foil with shortening or cooking spray. Make brownie mix batter as directed on box.
- Spread in pan.
- Bake 28 to 31 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely on cooling rack, about 1 1/2 hours. Freeze in pan 15 minutes. Using foil to lift, remove brownies from pan, and peel foil away. To cut brownie into triangles, cut into 3 rows. (See link below for diagram.)
- Cut each row into 5 triangles. Set aside leftover pieces for snacking. (See More About This Recipe.)
- Break off curved end of candy cane; insert straight piece into bottoms of triangles to make tree trunks.
- Stir food color into frosting. Spoon frosting into small resealable food-storage plastic bag; partially seal bag.
- Cut off tiny bottom corner of bag. Squeeze bag to pipe frosting over brownies.
- Sprinkle with decors.

## Nutrition Facts



## Properties

Glycemic Index:2.87, Glycemic Load:8.83, Inflammation Score:1, Nutrition Score:0.95826085592094%

## Nutrients (% of daily need)

Calories: 268.33kcal (13.42%), Fat: 9.51g (14.63%), Saturated Fat: 1.83g (11.45%), Carbohydrates: 44.23g (14.74%),  
Net Carbohydrates: 44.22g (16.08%), Sugar: 34.08g (37.87%), Cholesterol: 0mg (0%), Sodium: 145.12mg (6.31%),  
Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.47g (2.95%), Vitamin K: 5.65µg (5.38%), Vitamin B2: 0.09mg  
(5.37%), Iron: 0.9mg (4.99%), Vitamin E: 0.54mg (3.62%)