



Traditional Holiday Tree Brownies

 Dairy Free  Popular

READY IN



120 min.

SERVINGS



21

CALORIES



351 kcal

DESSERT

Ingredients

- 1 box brownie mix
- 21 servings candy canes miniature
- 21 servings m&m candies green red miniature
- 1 cup vanilla frosting (from 16 oz container)
- 21 servings vegetable oil for on brownie mix box

Equipment

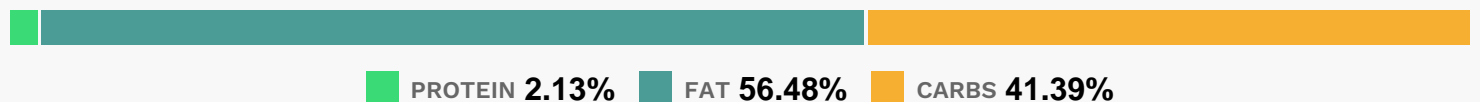
- frying pan
- oven

- aluminum foil
- ziploc bags

Directions

- Heat oven to 350F. Line 13x9-inch pan with foil so foil extends about 2 inches over short sides of pan. Grease bottom only of foil with cooking spray or shortening.
- Make and bake brownie mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool completely, about 1 hour.
- Remove brownie from pan by lifting foil; peel foil away. To cut brownie into triangles, cut lengthwise into 3 rows.
- Cut each row into 7 triangles, see diagram. Save smaller pieces for snacking.
- 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.
- Break off curved end of candy cane; insert straight piece into bottoms of triangles to make tree trunks.

Nutrition Facts



Properties

Glycemic Index:2.05, Glycemic Load:3.14, Inflammation Score:-1, Nutrition Score:2.0195652049683%

Nutrients (% of daily need)

Calories: 351.14kcal (17.56%), Fat: 22.19g (34.13%), Saturated Fat: 5.26g (32.86%), Carbohydrates: 36.58g (12.19%), Net Carbohydrates: 36.18g (13.16%), Sugar: 28.22g (31.35%), Cholesterol: 2.25mg (0.75%), Sodium: 100.92mg (4.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.88g (3.77%), Vitamin K: 27.15µg (25.85%), Vitamin E: 1.31mg (8.73%), Iron: 0.89mg (4.93%), Vitamin B2: 0.03mg (1.91%), Calcium: 17.72mg (1.77%), Fiber: 0.41g (1.62%)