



## Tree-Shaped Brownie Torte

READY IN



180 min.

SERVINGS



18

CALORIES



324 kcal

DESSERT

### Ingredients

- ☐ 19.5 oz brownie mix
- ☐ 1 tablespoon m&m candies green red
- ☐ 1 rolos cut in half
- ☐ 2 eggs
- ☐ 1 gumdrops yellow
- ☐ 15 m&m candies (8 to 12-oz. pkg.)
- ☐ 0.3 cup butter softened
- ☐ 1 tablespoons milk
- ☐ 0.5 cup cooking oil

- ☐ 2 cups powdered sugar
- ☐ 6 oz semi chocolate chips (1 cup)
- ☐ 0.5 teaspoon vanilla
- ☐ 0.3 cup water
- ☐ 0.5 cup whipping cream
- ☐ 1 drops food coloring yellow

## Equipment

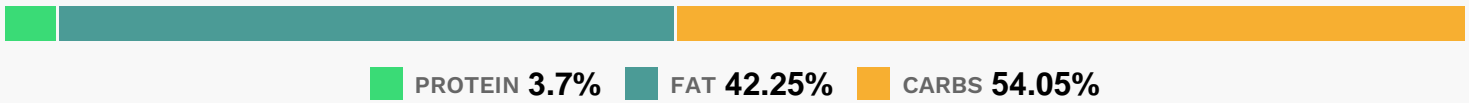
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ aluminum foil
- ☐ rolling pin
- ☐ cutting board

## Directions

- ☐ Heat oven to 350F. Line 13x9 inch pan with foil, extending foil over sides of pan; grease foil. In large bowl, combine all brownie ingredients; beat 50 strokes with spoon.
- ☐ Spread batter in greased foil-lined pan.
- ☐ Bake at 350F. for 31 to 33 minutes or until set. DO NOT OVERBAKE. Cool 30 minutes or until completely cooled. Freeze brownies 30 minutes.
- ☐ Meanwhile, in small saucepan, bring whipping cream to a boil.
- ☐ Remove from heat. Stir in chocolate chips until melted.
- ☐ Let stand about 30 minutes or until spreadable. In small bowl, blend all frosting ingredients except food color, adding enough milk for desired spreading consistency.
- ☐ Transfer 1/3 cup of the frosting to small bowl; add food color and stir to combine. Set aside.
- ☐ Using foil, lift brownies from pan; place on cutting board. To cut tree shape from brownies, start at center of 1 short side and make 2 diagonal cuts to corners of opposite short side, forming a triangular piece in center. (See diagram).

- ☐ Place 2 side pieces together on foil-lined serving tray to form tree shape.
- ☐ Spread with white frosting. Top with whole tree shape. Trim if necessary to line up edges.
- ☐ Spread glaze evenly over sides and top of brownie torte. Pipe yellow frosting on tree for garland. Immediately top with star candies and candy-coated chocolate pieces. Flatten gumdrop with rolling pin; cut into star shape.
- ☐ Place star on top of tree.
- ☐ Place candy bar pieces at base of tree for trunk.
- ☐ Let stand 15 minutes or until set.

## Nutrition Facts



## Properties

Glycemic Index:6.44, Glycemic Load:0.06, Inflammation Score:-2, Nutrition Score:2.7286956456044%

## Nutrients (% of daily need)

Calories: 323.64kcal (16.18%), Fat: 15.3g (23.54%), Saturated Fat: 5.65g (35.33%), Carbohydrates: 44.03g (14.68%), Net Carbohydrates: 43.23g (15.72%), Sugar: 33.29g (36.99%), Cholesterol: 26.61mg (8.87%), Sodium: 141.53mg (6.15%), Alcohol: 0.04g (100%), Alcohol %: 0.06% (100%), Caffeine: 8.15mg (2.72%), Protein: 3.02g (6.04%), Iron: 1.58mg (8.79%), Manganese: 0.13mg (6.37%), Copper: 0.12mg (6.19%), Vitamin A: 284.13IU (5.68%), Magnesium: 17.95mg (4.49%), Phosphorus: 40.14mg (4.01%), Selenium: 2.59µg (3.7%), Vitamin E: 0.52mg (3.47%), Fiber: 0.8g (3.21%), Vitamin B2: 0.05mg (2.66%), Zinc: 0.33mg (2.23%), Potassium: 70.68mg (2.02%), Calcium: 17.89mg (1.79%), Vitamin K: 1.81µg (1.72%), Vitamin D: 0.21µg (1.42%), Vitamin B12: 0.08µg (1.35%), Vitamin B5: 0.13mg (1.27%)