



Holiday Tree Brownies



Prep time: 30 minutes

Total time: 2 hours, 40 minutes

Serves: 15

Ingredients

1 box (1 lb 2.4 oz) brownie mix

Water, vegetable oil and egg called for on brownie mix box

2 or 3 drops green food color

2/3 cup Rich & Creamy vanilla frosting (from 16 oz container)

Decorating Decors red and green candy sprinkles or miniature candy-coated chocolate baking bits



Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Line 9-inch square pan with foil so foil extends about 2 inches over sides of pan. Grease bottom only of foil with cooking spray or shortening.
- Make and bake brownie mix as directed on box. Cool completely, about 1 1/2 hours. Remove brownie from pan by lifting foil; peel foil away. To cut brownie into triangles, cut into 3 rows. Cut each row into 5 triangles. 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.