



[Slice and Bake Trees](#)

Recipe (and tutorial photos) found on AnnsEntitledLife.com

Prep Time: 25 minutes

Cook Time: 12 Minutes

Slice and Bake Trees Recipe Ingredients:

- 1 cup Salted Butter, softened (16 TBSP or 2 sticks)
- 1¼ cup Sugar
- 1 Egg
- 2 tsp Vanilla Extract
- 3¼ cups All-purpose Flour
- 2 tsp Baking Powder
- Green Food Coloring
- Christmas Sprinkles

Slice and Bake Trees Recipe Directions:

- In a large mixing bowl, use a hand or stand mixer to beat your butter and sugar together until light and fluffy
- Mix in egg and vanilla extract
- Add flour and baking powder, mix well.
- Knead your dough into your hands until everything sticks together and separate dough into thirds.
- Place one-third of the dough back in your mixing bowl and add several few drops of green food coloring.
- Roll out your green dough to a thick 1" and use a small tree cookie cutter to cut out as many trees as you can.

- Stack your trees together in two rows.
 - Roll out your non-colored dough into long skinny snakes and place the dough all the way around your two sets of trees. (Surround the trees!)
 - Once your trees are covered, roll your logs gently until the ends of those logs start sticking together.
 - Roll the two logs in festive holiday sprinkles.
 - Wrap the two tree logs in plastic wrap and refrigerate overnight.
 - When you ready to bake, preheat your oven to 350°.
 - Line two baking sheets with parchment paper
 - Use a knife to slice your tree dough logs carefully and place onto your baking pan.
 - Bake for 12-14 minutes.
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- Makes 30 Slice and Bake Trees