

# Chocolatey-Mint Christmas Tree



## CHOCOLATEY-MINT CHRISTMAS TREE

### Ingredients

- 1 sheet of white Bristol board
- 1-2 boxes chocolatey-mint Girl Guide cookies
- Royal icing mix
- 1 box of Smarties

### Instructions

Cut the Bristol board in half and form into a cone shape. Use tape or glue to hold in place. Cut the bottom of the cone shape straight across so that it measures 12 in. tall and will stand upright.

Dab some of the royal icing on the back of a chocolatey-mint cookie and starting from the bottom of the cone start to cover the 'tree' in cookies. You may need to wait 5-10 minutes between each layer to ensure that they do not start to slip off the cone form. You may need to cut some cookies to fill in gaps in the 'tree'. At the very top of the cone take two cookies and sandwich them together to create the tree top.

Once the tree form is covered in chocolatey-mint cookies take your royal icing and fill in any gaps with 'snow'. And then decorate with Smarties in branch colours.



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