

Recipe Name: Eggless Christmas Tree Chocolate Cookies Recipe

Diet Type: Vegetarian

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 2-1/4 cups All Purpose Flour (Maida)	10
• 1/4 cup Cocoa Powder	
• 1 cup Butter	
• 1/2 cup Caster Sugar	
• 1 teaspoon Baking powder	
• 1 teaspoon Sunflower Oil	
• 1 teaspoon Vanilla Extract	
• 2 tablespoons Water	
• 1/2 cup Butter	
• 1-1/2 cup Caster Sugar	
• 1/2 teaspoon Vanilla Extract	
• 1 tablespoon Water	
• Decorative sugar (Cake/ Candy Sprinkles) - (preferably	

Preparation

- To prepare Eggless Christmas Tree Chocolate Cookies Recipe, get prep with all the ingredients required and sift all purpose flour and cocoa powder in a bowl.
- Keep aside.
- Take butter (at room temperature) and sugar in a large bowl.
- Whisk until light and fluffy using hand/electric whisk.
- Next, add baking powder, oil, water and vanilla essence.
- Whisk again until everything incorporates well.
- Now, add dry ingredients to the fluffy mixture and mix well to get a sticky dough.
- Wrap the dough with a cling film and freeze for 10-15 minutes.
- After 10-15 minutes, take out the dough from the refrigerator.
- Divide the dough into about 1 tablespoon size balls (makes 60 such balls).



- Flatten 10 such balls to get the smallest of the cookies.
 - You can either just flatten with fingers or shape it the way you like, in the cookie cutter.
 - Combine 2 such balls and flatten to get the 10 medium sized layer of the Christmas tree cookie recipe.
 - Combine 3 such balls and flatten to get the base of the Christmas tree cookie recipe (10 in number again).
 - Remember, there should be an equal number of each sized balls and they all should be similarly shaped.
 - The measurements given here result into 10 big balls, 10 medium balls and 10 small balls.
 - Transfer the big flattened balls to a baking sheet leaving 1 inch space between each cookie as these tend to expand.
 - Bake in a preheated oven at 180 deg C.
 - for 15 minutes.
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- Transfer the small flattened balls to another baking sheet leaving 1 inch space between and bake for 11-12 minutes.
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- Meanwhile, start to make the frosting.
 - Take butter (at room temperature) in a bowl and whisk until pale and yellow using hand / electric blender.
 - Add caster sugar (1 cup), whisk until light and fluffy.
 - Next, add water and vanilla essence.
 - Whisk for 2-3 minutes.
 - Now, add the rest of caster sugar and whisk again until everything incorporates well.
 - The frosting is ready now.
 - To assemble the Christmas tree, take a large serving plate.
 - Place all the big cookies on the plate leaving 1/2 inch space in between.
 - Take a piping bag fitted with a medium star nozzle.
 - Fill it with frosting.
 - Pipe a swirl of frosting on top of the big cookies.
 - Then place the medium cookies over the frosting of big cookies and pipe a swirl of frosting on top of the medium cookies.
 - Then place the small cookies over the frosting of medium cookies and pipe a swirl of frosting on top of the small cookies.
 - Decorate each layer of frosting with Christmas tree sprinkles.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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