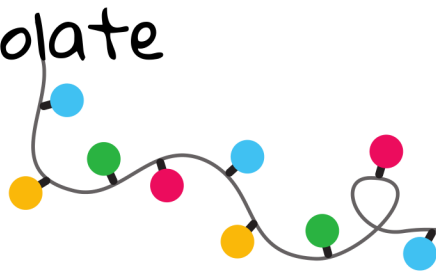


Fir Tree Chocolate Chip Cookies

Preparation: 20 minutes

Total: 29 minutes

Servings : 20



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Ingredients

- 1 refrigerated Pillsbury* chocolate chip cookie dough package
- 1/2 cup (125 mL) half-sweet chocolate chips melted
- Mini chocolates coated with sugar

Preparation

1. Preheat the oven to 350° F (180° C). In a large bowl, loosen cookie dough. Divide dough in half; wrap each half with plastic wrap. Freeze for 10 minutes.
2. Shape half of the dough into 1 1/2-inch (3.5 cm) balls. Flour your fingers and roll each ball into a string 10" (25 cm) long and about 1/4" (6 mm) wide. Cut a small piece of each string to make the trunk of the tree. Gently place the strings on an ungreased cookie sheet. Starting at the top, arrange each string in a zigzag pattern widening downwards to form the shape of a fir tree (the rows of dough should touch). If the string breaks, press the ends together. Place a small piece of dough at the bottom of each tree to make the trunk. Repeat these steps with the rest of the dough.
3. Bake for 9 to 11 minutes or until lightly browned around the edges of the cookies. Cool 1 minute; remove from baking sheet and place on wire rack. Cool completely, about 15 minutes. Top each cookie with melted chocolate chip fillets; place sugar-coated mini chocolates on top of chocolate fillets to imitate Christmas decorations or lights.

Nutritional information per serving

Calories : 100

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| • Total fat : 4g | • Fibres : 0g | • Cholesterol : 0mg |
| • Saturated fat : 1g | • Sugar : 14g | • Sodium : 70mg |
| • Trans fat : 1g | • Protein : 0g | • Carbohydrate* : 15 g |



*By using 30ml (2 tablespoons) of dough for each tree, you will get 15g per cookie.