



Girl Guide Chocolatey Mint Christmas Tree

Makes 1 tree.

Ingredients

- 1 sheet of white Bristol board
- 1-2 boxes of 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 straight across so it will stand upright.

Dab some royal icing on the back of a chocolatey mint cookie. Start from the bottom of the cone and cover it in cookies. You may need to wait 5-10 minutes between layers, so the cookies don't slip. You can cut some cookies to fill gaps in the tree. At the very top of the cone, take two cookies and sandwich them together to create the tree topper.

Once the tree is covered in chocolatey mint cookies, pipe icing in the gaps and decorate with Smarties.



About Girl Guides

Girl Guides of Canada empowers every girl in Guiding to discover herself and be everything she wants to be. In Guiding, girls from 5-17 meet with girls their own age in a safe, inclusive space to explore what matters to them. Girl Guides is where girls take the lead, put their ideas into action and jump into awesome activities – all with the support of volunteer Guiders, who are committed to positively impacting their lives.