

Cinnamon Puff Pastry Christmas Tree



This festive dessert will be the talk of the table and is so easy to make. For a savoury version, check out the [Spinach & Fetta Puff Pastry Christmas Tree recipe](#).

Recipe supplied by [Made By Mandy](#).

Ingredients

- 2 sheets Black & Gold Puff Pastry, thawed
- 2 tbsp Black & Gold Unsalted Butter, softened
- 2 tbsp Black & Gold Caster Sugar
- 1 tsp ground cinnamon
- 1 egg
- 2 tsp Black & Gold Raw Sugar
- 30g Black & Gold Icing Sugar
- 1 tsp milk

Method:

1. Preheat the oven to 180°C (fan-forced) and line a large baking tray with parchment paper.

2. In a small bowl, combine the softened butter, caster sugar and cinnamon. Mix until smooth, then set aside.
3. Lightly flour a clean surface and roll out both puff pastry sheets until slightly larger. Cut each sheet into a large Christmas tree shape (a big triangle with a small trunk cut from the excess pastry).
4. Place one tree on the lined tray and spread the cinnamon butter evenly over the surface, leaving a small border. Lay the second puff pastry tree on top and gently press around the edges to seal.
5. Using a sharp knife, cut horizontal slits along both sides of the tree, about 2 cm apart, leaving a 5-6 cm strip intact down the centre. Twist each strip 1-2 times to form the branches.
6. Brush the tree with the beaten egg and sprinkle with raw sugar. And bake for 25-30 minutes, or until puffed and golden brown.
7. For the glaze, whisk the icing sugar and milk together until smooth and pourable.
8. Once the pastry tree has slightly cooled, drizzle the glaze over the top in a zig-zag pattern and serve.