



Tear & Share Christmas Tree



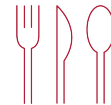
DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 6 AS A SNACK

Ingredients

2 sheets frozen puff pastry, thawed

1/3 cup dulce de leche (use Nutella if you can't find dulce de leche), plus 1/2 cup extra for serving

1/2 cup pecan nuts, finely chopped

1 egg, beaten

2 tsp unsalted butter, melted

1 tbsp raw sugar

1/4 tsp ground cinnamon

Method

Set oven to Top/Bottom heat at 200°C.

Place one sheet of puff pastry onto a piece of baking paper on top of a cutting board and cut out a Xmas tree outline. Take care not to cut through the baking paper. Place the offcuts of pastry to one side and use to cut out a star shape for the top of the tree.



Spread the dulce de leche over the entire pastry tree. Sprinkle with the chopped pecans.



Place the second sheet of pastry over the top of the first. Press down gently so you can follow the outline of the bottom sheet to cut out the tree outline to match.



Lightly score a triangular central “trunk” on your tree from the top of the

pastry to the bottom. Begin to cut the branches of the Xmas tree horizontally at 2cm intervals on each side.



Once all the branches are cut, begin to twist them away from you until they are all curled. Place a pastry star on the top of the tree.



Brush the tree with the beaten egg then gently lift the baking paper with the tree on top onto the universal tray.

Place into the oven on Level 3 and bake for 18-20 minutes until golden in colour.

Remove from the oven. Mix the raw sugar and cinnamon together in a small bowl. Brush the tree with melted butter then sprinkle with the sugar mixture.

Enjoy by tearing off branches for serving with some extra dulce de leche which has been gently warmed for easy dipping on the side.

Notes
