

Snowy Gingerbread Christmas Trees

Yield: 8 min
Total Time: 195 min

Recipe from: <https://www.recipeschoose.com/recipes/nutella-christmas-trees-recipe>

Ingredients:

- 3 1/4 cups all purpose unbleached flour Bob's Red Mill Organic
- 2/3 cup dark brown sugar packed
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 3/4 cup butter unsalted cold, cut into small pieces
- 2/3 cup unsulphured molasses
- 2 tablespoons milk
- 3/4 cup water
- 2 teaspoons lemon juice
- 3 tablespoons meringue powder
- 4 cups powdered sugar

Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 139 grams
3. Cholesterol: 45 milligrams
4. Fat: 18 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 11 grams
8. Sodium: 450 milligrams
9. Sugar: 92 grams

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