

1 hour

Makes 1 tree

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 2 rolls (400g each) puff pastry, defrosted
- 3 Tbsp (45ml) castor sugar
- 1 tsp (5ml) ground cinnamon
- ½ jar (175g) chocolate and hazelnut spread
- 3 Tbsp (45ml) butter, melted
- Nuts, dried cranberries and vanilla ice cream, for serving

Method

1. Preheat oven to 180°C.
2. Roll both puff pastry sheets out on a floured surface into 40cm x 30cm rectangles.
3. Trim each pastry sheet into a large triangle and chill for 15 minutes.
4. Combine sugar and cinnamon and set aside.
5. Slather chocolate spread on one triangle and sandwich with the second triangle.
6. Score two lines down the centre of the triangle to create a “tree trunk” (take care not to cut all the way through).
7. Cut strips of pastry perpendicular to the tree trunk to resemble branches.
8. Twist each strip to expose the chocolate spread.
9. Remove the bottom strip on either side of the tree trunk to create a base.
10. Chill in fridge for about 15 minutes.
11. Brush with melted butter, sprinkle with cinnamon sugar and bake for 25-30 minutes or until golden.
12. Cool slightly before sprinkling with nuts and dried cranberries.
13. Serve with a scoop of ice cream.

[Browse more festive recipes here.](#)