

DORITOS® Triangle Christmas Tree Cookies

Ingredients

- 2 cups (500 mL) DORITOS® Nacho Cheese Flavored Tortilla Chips, divided
- 2 cups (500 mL) all-purpose flour
- 3/4 cup (175 mL) icing sugar
- 1 cup (250 mL) unsalted butter, at room temperature
- 2 tsp (10 mL) vanilla extract
- 1/2 cup (125 mL) semi-sweet chocolate chunks
- 1 tube red icing
- 1/3 cup (75 mL) silver dragées or pearlized sprinkles

How to make it

1. In food processor, pulse 1 cup (250 mL) DORITOS® Nacho Cheese Flavored Tortilla Chips to make fine crumbs (you should have about 1/3 cup/75 mL); set aside.
2. In bowl, combine DORITOS® crumbs, flour and icing sugar; set aside.
3. Using electric mixer, beat butter and vanilla until blended. Beat in flour mixture on low speed until combined. Fold in chocolate chunks. Pat dough into 1/2-inch (1.5 cm) thick disk. Wrap in plastic wrap and refrigerate for 1 hour.
4. Preheat oven to 325°F (160°C). On lightly floured surface, roll out dough into 12- x 8-inch rectangle, about 1/4-inch (5 mm) thick. Cut dough in half lengthwise to form 2 rectangles. Cut each rectangle into 4 even triangles using sharp knife.
5. Transfer to parchment paper-lined baking sheet, about 2 inches (5 cm) apart. Refrigerate for 10 to 15 minutes.



PREP
TIME
40 min



COOK
TIME
20 min



TOTAL
TIME
-



SERVING
-

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

6. Bake for 8 to 10 minutes or until slightly golden on bottom and tops are set. Transfer to rack; let cool completely.
7. Spread icing evenly over each cookie. Break remaining DORITOS® Chips into small pieces; decorate cookies with DORITOS® Chips pieces and dragées.
8. Substitute vanilla extract with 1/2 tsp (2 mL) almond extract if desired.
9. Alternatively, decorate cookies with different colored icings and omit sprinkles.
10. Cut out cookies with a tree-shaped cookie cutter before baking if desired.