

- Have you ever thought about stacking your sugar cookies to make a beautiful Christmas tree? Well, today I'm gonna show you just how to do that. These stacked Christmas tree sugar cookies are so fun and festive for Christmas. They're made by stacking three sugar cookies with green vanilla buttercream, and then decorating them with sprinkles made to look like ornaments. They're so perfect for the holidays and I can't wait to show you how to make them. Hi, I'm Lindsay from Life, Love and Sugar. And today, we're making stacked Christmas tree sugar cookies. All right, so the first thing we're gonna do is put together our cookie dough. We're gonna mix our dry ingredients first. So you want a bowl. We're gonna do our flour. We're gonna use a little bit of baking soda and baking powder. And then some salt. Then we'll whisk all these together and I'll set that aside. All right, next we're gonna use our mixer and we are gonna start with our butter. Then we're gonna add our sugar. We've got some regular granulated white sugar and a little bit of brown sugar, which adds some extra flavor. We're gonna cream these all together in our mixer for about two to three minutes until it gets light and fluffy. You'll actually notice it get light in color and fluffy in texture. All right, so when you've got it nice, and light and fluffy, it's ready to go. Next, we're gonna add our egg and we'll mix that in. All right, now we'll add in our vanilla extract. All right, now we're gonna add our dry ingredients in with our butter mixture. All right, so now that we've got our cookie dough ready to go, we're gonna want to make our cookie dough balls. We're gonna need three different sizes of sugar cookie so that we can stack them to look like a tree. So to do that, we're gonna make three different sizes of cookie dough balls. The way that I find is best to do that is to actually use a teaspoon scoop, which is pretty small. But our smallest cookie is gonna be one teaspoon, the middle-sized cookie will be two, and the largest will be three. So we will use our teaspoon scoop and start measuring these out. All right, so when you've got a bunch of your teaspoons measured out, you can start making your different sized balls so you can start popping them in the oven and baking them. So for each tree, you'll need one of each size. So you'll need one single teaspoon. So you want to roll one of those into a ball. And then two for the medium-sized cookie. Can combine those, roll that into a ball. And then for the bottom cookie, you'll need three. So you'll combine those and roll that into a ball. And so, basically, as you go through measuring out your teaspoons and making your cookie dough balls, you'll just want to make sure you have an even number of each of them so that you can make the same number of trees. You don't want to end up with a bunch of bottoms and not enough tops. So go ahead and make your balls and then you want to bake the same size cookies together so that those bake for the right amount of time. The smallest balls are gonna bake five or six minutes, the medium-sized six to seven, the biggest ones seven to eight. And that could vary a little depending on your oven. But, basically, that's the timing. And so, you want to bake your small ones, your medium ones and your large ones together. All right, so when you've got all of your cookies baked, you can go ahead and set

them aside to cool. And while they're cooling, we can make the frosting. All right, to get started with our vanilla buttercream, we're gonna add our butter to our mixer bowl, and beat that until it's nice and smooth. All right, so now we'll add about half of our powdered sugar. Mix that in until it's nice and smooth. And then, we can add our vanilla extract. I'm also gonna add about a tablespoon of water. You could use milk as well, but this is just gonna help thin out our frosting just a little bit. And now we will add the remainder of our powdered sugar and we can mix that in. All right, a touch of salt for a little flavor, a pinch or two. All right, now because we're gonna be using this buttercream between our cookies and stacking them, and we want to make sure it holds its shape, we want to make sure it's not too thin. So one way that I like to do that is to tap the pad of my finger onto my frosting and see how much sticks. So here you can see some stuck, but not all of it. So that generally means it's a pretty good consistency. So it's gonna be thin enough to pipe and work with, but not so thin that our cookies won't stay stacked, and in place and looking nice. So now I've got a good consistency for our buttercream. We're gonna add our green gel icing color. You want to use gel icing color 'cause it's a lot more concentrated and it'll give you a nice green color without having to add a bunch of food coloring. So gel icing color is the way to go. I'm gonna add about an 1/8 of a teaspoon. Stir that in. All right, so we've got our green buttercream ready to go. So it's time to stack and build our cookies. Okay, so once you have a green frosting ready to go, you're gonna want to put it in a piping bag. Mine is fitted with the Wilton 21 tip and you'll need one of each size cookie to make each tree. And I start from the outside and kind of pipe to the inside. So, we'll do that. Then we'll add our medium-sized cookie on top of that. And again, do the same thing with the frosting. Add our small cookie, pipe a little dollop in the middle and then finish it off with the top of the tree. And to that, we will add our sprinkles. All right, so when you're done stacking all your cookies together, you will have a beautiful tray of some super festive and fun Christmas tree sugar cookies. Kids will love them, Adults will love them. They're delicious and they're so fun to make. For the full recipe, head over to lifeloveandsugar.com.