

## No-Bake Reese's Christmas Tree Treats: Easy Holiday Dessert in 15 Minutes

? The Cutest Edible Reese's Christmas Trees (No Baking Required!)



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

Reese's Cups: Feel free to use white chocolate Reese's Cups for a "snowy" tree effect. You can also swap them for Rolos or any other stackable candy cup.

Icing: If you don't have green icing, you can use vanilla frosting and mix in a few drops of green food coloring. A piping bag with a star tip makes them look professional, but a simple zip-top bag with the corner snipped works too!

Frosting "Glue": Nutella or melted chocolate chips (allowed to cool slightly) can be used instead of chocolate frosting to hold the stack together.

### DIRECTIONS

1. Yield: Approximately 20 Trees | Prep Time: 15 Minutes
2. Step 1: Prep the Base: Place a small dollop of chocolate frosting on your serving platter or tray where you want the tree to stand. This will act as an anchor to keep your tree from tipping over, especially when transporting or moving them.
3. Step 2: Stack the Tree: Take 3-4 Reese's Peanut Butter Cups of descending size (largest on the bottom, smallest on top). Stack them, using a dab of chocolate frosting between each cup to hold them securely together. Apply gentle pressure to ensure they bond.
4. Step 3: Decorate the Garland: Using your green icing (with a star tip preferred), pipe a continuous swirl or small dots around the edges of each Reese's cup "layer." This creates the look of a festive garland draped around the tree.
5. Step 4: Add the Ornaments: While the green icing is still soft, sprinkle your sprinkles or nonpareils over the tree-these are your ornaments! Lightly press any larger toppings, like candy pearls, into the icing.
6. Step 5: Crown the Tree: Carefully place a silver dragee, gold star sprinkle, or a mini M&M right on top of the smallest Reese's Cup to act as the tree topper.
7. Step 6: Set and Serve: Place the finished trees in the refrigerator for 5-10 minutes to allow the frosting "glue" to fully set. Once firm, they are ready to serve and bring holiday cheer!

### SWAPS & NOTES

Mini Reese's Peanut Butter Cups 1 Bag (approx. 20-25 trees)  
Use various sizes (mini and snack size) for stacking.

Chocolate Frosting 1/2 cup Serves as the "glue." Store-bought works perfectly!

Green Icing/Frosting 1 Tube or 1 cup For decorating the "garland." Use a star tip for best results.

Sprinkles or Nonpareils As needed Red, green, silver-your favorite "ornaments." Silver Dragees or Mini M&M's As needed For the star/tree topper.

## TIPS FOR SUCCESS

**Chill the Cups:** If your Reese's Cups feel very soft, pop them in the freezer for 5 minutes before starting.

This makes them easier to handle and stack without smushing.

**Piping is Key:** While any green icing works, investing in a basic Wilton 1M star tip and a piping bag will give you that beautiful, professional, swirled "garland" look you see in the photos.

**Start with the Glue:** Always apply the base frosting to your final serving surface first.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/no-bake-reeses-christmas-tree-treats-easy-holiday-dessert-in-15-minutes/>