

Sugar Cookie Wreath

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Original recipe and notes at www.devamadeo.com



Details:

Total time: 2 hours, plus cooling time

Active time: 10 minutes to make the dough, 10 minutes to assemble the wreath

Baking time: 10 to 12 minutes

Equipment: Baking sheet, rolling pin, small plate, parchment paper, heart shaped cookie cutter

My Prep:

Ingredients:

- Unbleached all-purpose flour - $2 \frac{3}{4}$ cups, 420g
- Baking powder – 1 Tsp, 5g
- Fine sea salt – $\frac{1}{2}$ Tsp, 3g
- Earl grey tea leaves (roughly chopped if they are large) - 2 TBSP, 7g
- Cardamom (optional) - $\frac{1}{4}$ Tsp
- Butter, at room temperature but not too soft – 2 sticks, 16 TBSP, 226g
- Natural granulated sugar – $1 \frac{1}{4}$ cup, 250g
- Egg – 1
- Vanilla extract – 1 Tsp
- Confectioner's sugar - $\frac{1}{4}$ cup

Steps:

Place parchment paper in 1 or 2 baking trays that fit in your freezer.

In a medium bowl mix the $2 \frac{3}{4}$ /420g cups of flour, the 1 teaspoon/5g of baking powder, the $\frac{1}{2}$ teaspoons/3g of salt, the 2 tablespoons/7g of tea and the $\frac{1}{4}$ teaspoon of cardamom (if using) with a hand whisk.

In the bowl of a stand mixer with the paddle attachment put the 2 sticks/226g of butter and the $1 \frac{1}{4}$ cup/250g of sugar and beat on medium speed (#4 on the Kitchen Aid) for 5 minutes, until the mixture looks grainy and pasty. Add egg and vanilla and mix. Scrap the butter-sugar mixture down the bowl and beat again for 2 minutes. Scrap down again.

Decrease to the lowest speed (#1 on the Kitchen Aid). Add flour mixture, about half cup at a time (I like to use a small measuring cup and sprinkle flour through the opening of the mixer's pouring shield.)

Beat for 3 minutes. Dough should be a bit grainy to the touch but hold together when you press it with your fingers (see notes).

Press the whole dough with your hands forming a disk and wrap it with plastic paper. Optional to chill for about 10 minutes, just to give the dough some structure.

Place chilled dough between two pieces of parchment paper. If it feels a bit sticky, dust some flour on top. Using a rolling pin stretch dough until the dough is $\frac{1}{4}$ " thick. Peel the top parchment paper and, if there's any dough beyond your bottom parchment paper, cut it using a pizza cutter or sharp knife. Reserve the scraps. Pull parchment to the baking tray.

With your cookie cutters cut the dough, leaving as little space as possible between each. Cut small cookies out of the borders. Place in the freezer for 20 minutes.

Preheat oven to 350°.

Take out the tray and peel the cookies out. For borders that are too thin or in the middle, just separate the shaped dough and arrange in the tray to have access to those areas. Reserve all excess of dough. You can combine scraps and start the process all over to make more cookies.

Place a parchment paper on a baking tray. Place a plate or round utensil of about 5" on top. Accommodate the top of heart shaped cookies around it, overlapping the top sides. Make sure all cookies are connected. Remove plate.

With the cookie dough scrapes, make pearl-sized "buttons" and roll them on the confectioner's sugar. Arrange on the top sides and bottom tip of the hearts. Or just be creative with these!

If you feel cookies are too warm, place tray in the freezer again for 5 minutes. Otherwise, bring tray to oven and bake for 10 to 12 minutes. When in doubt, aim for a toastier cookie for a stronger wreath.

Cool down completely on the baking tray. With a thin spatula carefully transfer to a cooling rack and let them lose any remaining light steam.

Use a thick ribbon to make a pretty bow. Interlace a thin one to use it for lifting up and hanging the wreath.

Eat within a day!

My recipe highlights:

Extra notes:

Take a snap and tag me!! [@devamadeo](#)

