# Wreath Butter Cookies

Piped rings with a white chocolate finish



**MAKES**

About 24 cookies

**TIME**

30 min active + 30 min chill + 12-15 min bake

**TOOLS**

Large open-star tip; sturdy piping bag

**BAKER'S NOTE**

Test one ring first. If it spreads, chill the remaining dough longer before baking.

## Ingredients

1 cup butter, very soft but not melted
2/3 cup powdered sugar
1 large egg
2 tsp vanilla
2 cups flour
1/4 tsp salt
1-2 tbsp milk, only if needed to pipe
6 oz white candy coating
Red/green ready-to-use icing

## How to Make It

1. Heat oven to 350°F. Beat butter and sugar until creamy, then egg and vanilla. Mix in flour and salt. Add milk by teaspoons only if too stiff to pipe.
2. Pipe 2-inch rings on parchment. Chill trays 30 minutes. Bake 12-15 minutes until pale gold around edges; cool.
3. Dip half of each ring in melted coating. Once set, pipe small green leaves and red holly dots.

## Serving & Storage

Airtight, cool and dry up to 4 days. Freeze plain cookies up to 1 month; dip and decorate after thawing.

Assembly variation developed for this collection.