Gingerbread Cookie Wreath

A sliceable centerpiece with icing leaves



MAKES

1 wreath; 10-12 wedges

TIME

Prep 40 min + chill; bake 16-22 min

TOOLS

12-inch tray; leaf tip; circle templates

BAKER'S NOTE

Move the ring on a flat board; let the icing dry completely before slicing.

Ingredients

GINGERBREAD

175g packed dark brown sugar
85g golden syrup
100g butter
350g all-purpose flour
1 tsp baking soda
1 tbsp ground ginger
1 tsp cinnamon
1 large egg, beaten

DECORATING

1 cup stiff white royal icing, ready to use
2 tbsp red royal icing, ready to use

How to Make It

1. Warm sugar, syrup and butter in a saucepan; simmer gently 1-2 minutes. Cool 10 minutes, until lukewarm.

2. Combine flour, soda and spices. Stir in syrup mixture and egg; knead briefly. Wrap and chill 30 minutes.

3. Heat oven to 350°F. Roll dough 1/4 inch thick on parchment. Cut a 10-inch circle, then a 5-inch center hole. Bake scraps separately as small cookies.

4. Chill the ring on its tray 20 minutes. Bake 16-22 minutes, until edges are firm and lightly colored. Cool fully on the tray.

5. Pipe white vines and leaves, then red icing berries. Let dry completely. Support with a flat board when moving; cut into wedges.

Serving & Storage

Keep covered and dry up to 3 days. Freeze the undecorated ring, well supported, up to 1 month.

Dough adapted from Good Food Gingerbread People; ring shaping and decoration for this collection.