

# MARLEY SPOON



## Frosty Sugar Cookie Wreaths

with Candied Rosemary



1h



2 Servings

These festive cookies begin with a buttery dough scented with fresh orange zest and warm spices. After rolling, cutting, and baking these tender sugar cookies, we top them with a frosty white vanilla icing, and then the fun starts—decorating the cookies! We opt for beautiful (and delicious!) candied fresh rosemary and holiday sprinkles. (2p-plan makes 24 cookies; 4p-plan makes 48—nutrition reflects 1 cookie)

## What we send

- 1 orange
- 10 oz all-purpose flour <sup>3</sup>
- ¼ oz warm spice blend
- ¼ oz baking powder
- 10 oz granulated sugar
- ¼ oz fresh rosemary
- 2 (5 oz) confectioners' sugar
- 1 oz mixed sprinkles <sup>4</sup>

## What you need

- kosher salt
- ½ cup unsalted butter, softened <sup>1</sup>
- 1 large egg + 3 large egg whites <sup>2</sup>
- 2 tsp vanilla extract

## Tools

- microplane or grater
- hand-held electric mixer
- 2 rimmed baking sheets
- parchment paper
- rolling pin
- 3" round cookie cutter (preferably fluted)
- 1-1¼" round cookie cutter

## Cooking tip

Make the candied rosemary in advance! Follow the step 3 instructions, then loosely cover the sugared rosemary and let stand at room temperature for up to 1 day.

## Allergens

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 170kcal, Fat 4g, Carbs 30g, Protein 2g



### 1. Prep ingredients

Finely grate **2 teaspoons orange zest**. Reserve **2 tablespoons flour** for step 4.

In a medium bowl, combine **remaining flour, 1½ teaspoons warm spice blend, and ½ teaspoon each of salt and baking powder**. (This is the dry ingredients.)



### 4. Cut out cookies

Dust work surface with **half of the reserved flour**; place **dough** on top and dust with remaining reserved flour. Roll dough to a ¼-inch thickness. Use a 3-inch cutter (preferably fluted) to cut out rounds. Transfer to prepared baking sheets, 1-inch apart. Use a 1-1¼-inch round cutter to cut out centers of 3-inch rounds. Gather dough scraps; roll and repeat making rounds (about 24 total).



### 2. Make dough

In a 2nd medium bowl, combine **orange zest, 1 cup granulated sugar, and ½ cup softened butter**. Use an electric mixer to mix on low speed until butter mixture is light and fluffy, 1-2 minutes. Add **1 large egg** and **1 teaspoon vanilla**; mix to combine. Add **dry ingredients** and mix until flour is incorporated. Knead a few times to form a dough. Wrap in plastic; refrigerate for 2 hours.



### 5. Bake cookies & make icing

Bake on upper and center racks until cookie edges are beginning to brown, switching halfway through, 15-18 minutes. Remove from oven; let cookies cool completely. In a medium bowl, combine **2 large egg whites** (discard yolks) and **1 teaspoon vanilla**. Use electric mixer to mix until frothy, about 1 minute. Add **confectioners' sugar** and mix until icing is shiny, about 2 minutes more.



### 3. Candy rosemary

Separate **1 large egg white** (discard yolk). Pick small bunches off **rosemary sprigs**; brush with **egg white** and sprinkle with **some of the remaining granulated sugar**. Transfer sugared rosemary to a wire rack and let stand until stiff and dry, at least 1 hour.

Preheat oven to 350°F with racks in the center and upper third. Line 2 rimmed baking sheets with parchment paper.



### 6. Ice cookies & serve

Once **cookies** are cool, dip **cookie** tops, 1 at a time, into **icing**; lift and tilt for a few seconds, allowing excess to drip back into bowl. While **icing** is still wet, decorate with **candied rosemary** and **sprinkles**. Enjoy!