TAYLOR & COLLEDGE

Vanilla Cookie Wreath

Total Time: 145 mins
Portions: 30 Portions

Ingredients

Dough

250 g Plain Flour
0.5 tsp Baking Powder
50 g Caster Sugar
100 tbsp Unsalted butter room temperature
1 Medium Egg
1 tbsp Taylor & Colledge Vanilla Bean Paste
pinch Salt

Decoration

250 g Icing Sugar
2 Egg Whites
1 tsp Taylor & Colledge Vanilla Bean Extract
30 g Sprinkles optional

Preparation

1. Beat the butter and sugar in the bowl of a standing mixer and until light and fluffy. Add vanilla paste and the egg and beat until combined. Add flour, baking powder and salt and beat until combined.
2. Wrap the dough tightly in plastic wrap. Chill in the fridge for at least 2 hours, or overnight.
3. Line two baking trays with baking paper and set aside.
4. Preheat oven to 180 °C / 160 °C fan/gas mark 4.
5. Place the cookie dough on a floured surface and roll to ½ - 1 cm.
6. Cut out the dough with star-shaped cookie cutters and place them 2 cm apart on the prepared baking trays. Repeat until all the dough is used.
7. Bake 9-10 minutes or until cookies are golden brown around the edges.
8. In the meantime, beat the icing sugar, the vanilla extract and the egg whites with an electric mixer until combined. Increase speed until it forms stiff peaks.
9. Once cookies are completely cooled, decorate cookies with icing and sprinkles.