SNOWFLAKE SUGAR COOKIE WREATH

A wreath of cookies with snowflakes

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*Celebrate the season with a magical* ***Snowflake Sugar Cookie Wreath!*** *This delightful Cookie Wreath is not just a treat for the taste buds, it's a work of art that captures the spirit of the season. Enjoy the joy it brings and share the magic of the holidays with every delicious bite! Display this beautiful edible decoration proudly at your holiday gatherings, or gift it to friends and family. Watch their faces light up with delight as they savor the combination of buttery sugar cookies, sweet royal icing, and the whimsical touch of holiday magic. For a warm evening glow and dazzling display, you can also light and place votive candles in the center of your wintertime cookie wreath.*

**INGREDIENTS**:

Sugar Cookie Dough (homemade or store-bought)

Royal Icing

Edible Glitter

Assorted Holiday Sprinkles

Sparkling Sanding Sugar

Fresh pine boughs or festive ribbon for decoration

**HOW I MAKE THIS:**

1. **PREPARE SNOWFLAKE SUGAR COOKIES**: Begin by rolling out your favorite sugar cookie dough and cutting it into snowflake shapes using various sizes of snowflake cookie cutters. This is where the magic begins as each snowflake will contribute to the overall charm of your wreath.
2. **BAKE TO PERFECTION**: Place your snowflakes onto a baking sheet and bake them until they're just beginning to turn golden brown around the edges. Allow them to cool completely before moving on to the next step.
3. **ROYAL ICING MAGIC**: Prepare a batch of royal icing and divide it into different bowls. Add gel food coloring to each bowl if desired, creating a palette of winter hues. Use these vibrant colors to intricately ice each snowflake, letting your creativity run wild.
4. **SPRINKLE WONDERLAND**: Decorate your wreath with an assortment of holiday sprinkles, making each snowflake unique and adding a burst of festive colors.
5. **ASSEMBLE COOKIE WREATH**: Once the icing has dried, arrange the snowflakes in a wreath shape on a large serving platter or tray. Start with the larger snowflakes on the bottom and layer the smaller ones on top, creating a visually appealing and dimensional wreath.
6. **SHIMMER AND SPARKLE**: Sprinkle edible glitter, sparkling sanding sugar, and snowflake sprinkles generously over the entire wreath if desired. This will add a touch of magic and sparkle, reminiscent of freshly fallen snow.
7. **FINISHING TOUCH**: If desired, add a festive ribbon or organic pine branches underneath or around the wreath for a finishing touch.

**YIELD:  Perfect for holiday parties and s**erves a Crowd!

*Original recipe created by Snowflakes & Coffeecakes December 2023.*

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