



Swedish Holly Wreaths

In order for these cookies to have the correct texture and taste, it is important to use butter. Make these in the wreath shape so they will be light little bites. They are very rich tasting cookies.

Cream until light and fluffy:

*1/2 Cup Butter, Chilled
1 1/2 ounce Cream Cheese
1/4 Cup Granulated Sugar*

Beat in:

1/2 Teaspoon Real Vanilla

Gradually blend in:

3/4 Cup Sifted All-Purpose Flour

The dough should feel firm but not hard. If it is too soft, the cookie will spread when cooked. You might have to add an additional 1/4 cup of flour. Check the dough again. If it is still too soft, add more flour one tablespoon at a time. **Do not add too much flour. Otherwise, your cookies will be heavy and tough.**

Insert the star plate in your cookie press. Fill the press with dough so there are no air pockets.

Form wreathes on an ungreased baking sheet by holding the press in a semi-horizontal position (45 degree angle to the baking sheet). Move press in a circular motion as you turn the plunger handle. Make cookies approximately 1-1/4 inches in diameter; about the size of a silver dollar. Gently push ends of dough together to complete the wreath shape. Decorate with candy leaves and red berries.

Bake 8-10 minutes at 375 degrees

Let set a moment, then move to cooling rack.