



Florentine Lace Holiday Wreaths

A Cookie Like Stained Glass

Hello, my dear. Come sit. Let's talk about cookies that look like lace. These Florentine wreaths are pure magic. They are thin, crispy, and full of little windows.

You hold one up to the light. It shines like amber stained glass. I still laugh at that. A cookie you can see through! It feels fancy, but the making is simple joy. Have you ever made a lace cookie before?

The Story in My Bowl

My friend Anna gave me this recipe years ago. She called them "kitchen

alchemy.” You start with almonds, cream, and sugar. It seems like it will never come together.

Then, all at once, it does. The mixture turns a lovely toasty color. You stir in a bit of orange marmalade. Doesn’t that smell amazing? That orange zest makes it sing. This matters because good food should wake up all your senses.

Patience Makes the Windows

Now, the secret is space. You only bake six at a time. Give them lots of room on the pan. They will spread into beautiful, lacy circles.

Watch them carefully in the oven. They go from pale to deep gold. The edges bubble. When they are done, they look like little brown wreaths. *Fun fact: The holes happen because the dough is so thin. The heat pushes bubbles that pop and leave windows!* Let them cool completely. They will crisp up perfectly.

A Little Chocolate Ribbon

The final touch is a zigzag of chocolate. I use bittersweet. It balances the sweet cookie nicely. Melting chocolate gently is key. I always sneak a little taste from the spoon.

Then you just drizzle it on. It looks like a ribbon on a gift. This matters because we eat first with our eyes. A beautiful treat tastes even better. Do you prefer dark or milk chocolate on your cookies?

Make Them Your Own

These are wonderful for the holidays. But you can make them any time.

They feel special. You can package them in a pretty box.

See also Smoked Salmon Twice Baked Potato Bites

Or, you can enjoy them right away with a cup of tea. The crunch is so satisfying. I think they are best shared. Who would you love to make these for? Tell me if you do.

Ingredients:

| Ingredient | Amount | Notes |
|-----------------------|---|--|
| Slivered almonds | 2 cups | Processed until resembling coarse sand |
| Heavy cream | $\frac{3}{4}$ cup | |
| Unsalted butter | 4 tablespoons | Cut into 4 pieces |
| Sugar | $\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces/99 grams) | |
| Orange marmalade | $\frac{1}{4}$ cup | |
| All-purpose flour | 3 tablespoons | |
| Vanilla extract | 1 teaspoon | |
| Orange zest | $\frac{1}{4}$ teaspoon | Grated |
| Salt | $\frac{1}{4}$ teaspoon | |
| Bittersweet chocolate | 4 ounces (113 grams) | Chopped fine |



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Instructions

Step 1: First, get your oven ready. Move the racks to the middle spots and heat to 350 degrees. Line two baking sheets with parchment paper. Now, buzz the almonds in your food processor. You want them to look like wet sand. This gives the cookies their lovely, lacy texture.

Step 2: Let's make the toffee. In a saucepan, mix the cream, butter, and sugar. Bring it to a boil, then stir, stir, stir. It will get thicker and start to turn golden. You'll see little brown specks. That's perfect flavor! Take it off the heat right away. Stir in the almonds, marmalade, flour, vanilla, zest, and salt. Doesn't that smell amazing?

Step 3: The dough will be hot. Let it cool for a few minutes. Then, drop six spoonfuls far apart on each sheet. Use damp fingers to press each blob into a thin circle. (Wet fingers prevent a sticky mess!). What kitchen tool helps you measure a level tablespoon? Share below!

Step 4: Time to bake. Cookies go in for 15-17 minutes. Swap the sheets halfway through. They should be a deep, even brown. Let them cool completely on the parchment. I still laugh at how I tried to move one too soon once. What a crumbly disaster! Bake the rest of the dough the same way.

See also [Perfect Sous Vide Holiday Turkey Breast](#)

Step 5: Finally, the chocolate drizzle. Melt most of the chocolate gently. Stir in the rest until it's smooth. Pour it into a bag, snip a tiny corner, and zigzag away over the cooled cookies. Pop them in the fridge to set the chocolate. Your beautiful, delicate wreaths are ready.

Creative Twists

These cookies are a wonderful canvas. You can play with them so easily. Try a different jam instead of orange marmalade. Apricot or raspberry would be lovely. Use milk chocolate or white chocolate for drizzling. It changes the whole feel. Press a dried cranberry or candied orange piece into the center of each wet cookie before baking. It makes a pretty jeweled look. Which one would you try first? Comment below!

Serving & Pairing Ideas

These cookies shine on a simple white plate. Stack a few with a sprig of fresh mint. They pair wonderfully with a scoop of vanilla ice cream. The cold creaminess is perfect with the crisp cookie. For a drink, a hot cup of Earl Grey tea is my favorite. The bergamot sings with the orange zest. For a festive evening, a small glass of amaretto liqueur is a nice match. Its almond flavor is a happy echo. Which would you choose tonight?



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Keeping Your Wreaths Crisp and Chewy

These cookies are best enjoyed fresh. But they keep well for a few days. Store them in a single layer in a tin. Place parchment between layers if you must stack them.

You can freeze them before adding the chocolate. Just drop the dough portions onto a sheet. Freeze them solid, then pop into a bag. Bake straight from the freezer, adding a minute or two.

I once left a batch out overnight. They lost their lovely crisp lace texture. Now I always tuck them away in a tin. This keeps them perfect for unexpected guests.

See also Baked Brie with Peach Pecan Preserves

Storing them right means less waste. It also lets you share joy days later. **Have you ever tried storing cookies this way? Share below!**

Three Little Hiccups and How to Fix Them

First, the dough might seem too loose to shape. Just let it cool a few more minutes. Dampen your fingers well to press it out. It will firm up as it cools.

Second, the cookies might spread into each other. Give them plenty of room on the sheet. Remember, they need to be 3.5 inches apart. I remember when mine merged into one giant lace sheet!

Third, the chocolate might be too thick or thin. If it's thick, warm it a few

more seconds. If it's runny, let it cool a bit. Getting this right makes them look bakery-perfect.

Fixing small issues builds your kitchen confidence. It also makes the flavors and textures just right. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes! Swap the flour for a gluten-free blend. Use one that substitutes 1:1 for regular flour.

Q: Can I make the dough ahead?

A: Absolutely. Chill the mixed dough for up to two days. Let it soften a bit before portioning.

Q: What if I don't have orange marmalade?

A: Apricot jam works beautifully here. It gives a similar sweet-tart fruit flavor.

Q: Can I double the recipe?

A: You can, but bake in batches. Crowding the oven affects how they bake.

Q: Is the chocolate necessary?

A: No, but it's a lovely treat. The cookies are delicious plain, too. **Which tip will you try first?**

A Final Word from My Kitchen to Yours

I hope you love making these delicate wreaths. They always feel like edible magic to me. *Fun fact: These are called "lace" cookies because*

the batter spreads thin, creating beautiful holes as it bakes.

It's the little touches that make cooking special. Sharing them makes it even better. I would love to hear about your baking adventure. **Have you tried this recipe?** Tell me all about it in the comments.

Happy cooking!
—Elowen Thorn.



*FLORENTINE LACE
HOLIDAY
WREATHS



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