



Spritz Cookie Christmas Wreaths

My First Spritz Cookie Disaster

My first batch of spritz cookies was a mess. I was ten. I didn't wait for the butter to soften. The dough was like a rock. It broke my mother's cookie press. I still laugh at that.

Soft butter is the secret. It should feel like cool, soft clay. This matters because it makes the dough smooth. A smooth dough presses out so easily. It feels like magic.

The Heart of the Recipe

Let's talk about creaming. You beat the soft butter and sugar together.

Do it for a full three minutes. It gets pale and fluffy. Doesn't that smell amazing?

This step puts tiny air pockets in the dough. Those pockets make the cookies light. They melt in your mouth. That is why this matters. It turns simple ingredients into something special.

A Little Kitchen Helper

You mix the yolk, cream, and vanilla in a bowl first. It's a simple step. But it makes everything blend together perfectly later. It's like a secret handshake for the ingredients.

Fun fact: The heavy cream here is the old-fashioned trick. It gives the cookies a rich, tender crumb that milk just can't match. Did your grandma have a special ingredient she always added?

The Joy of Pressing

Filling the cookie press is fun. You get to choose a shape. I love the wreath shape for Christmas. Press them onto the cool baking sheet. Give them space to breathe.

Bake them until the edges are just golden. That light brown color means they are done. They will harden a bit as they cool. What is your favorite cookie shape to make?

Patience is a Cookie Virtue

This is the hardest part. Let the cookies cool on the sheet. Wait ten minutes. They are too soft to move right away. I know, it's a test!

This waiting matters. It lets the cookie set. Then you can move it

without breaking. A perfect little wreath. Do you like to decorate your spritz cookies, or keep them plain?

Ingredients:

Ingredient	Amount	Notes
Unsalted butter	1 cup (2 sticks)	Softened, about 70°F
Sugar	$\frac{2}{3}$ cup (about 4- $\frac{3}{4}$ ounces/135 grams)	
Unbleached all-purpose flour	2 cups (10 ounces/283 grams)	
Large egg yolk	1	
Heavy cream	1 tablespoon	
Vanilla extract	1 teaspoon	
Table salt	$\frac{1}{4}$ teaspoon	



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Instructions

Step 1: First, move your oven rack to the middle. Heat your oven to 375 degrees. Grab a small bowl and a fork. Beat the egg yolk, cream, and vanilla together. Set this lovely, golden mixture aside for now.

See also Roslyn's Christmas Buttermilk Cookie Box

Step 2: Now, let's cream the butter and sugar. Use your mixer on medium-high speed. Mix for a full 3 to 4 minutes until it's light and fluffy. Scrape the bowl down well. This makes the cookies tender. (My tip: Your butter should be soft but not melty.)

Step 3: With the mixer on medium, pour in your yolk mixture. Beat it for about 30 seconds. Scrape the bowl again. Then, turn the mixer to low. Gradually add all the flour. Give it one final stir by hand. This ensures no dry pockets are hiding.

Step 4: Time to shape our wreaths! Fill your cookie press or pastry bag. Press or pipe them onto an ungreased sheet. Space them about an inch and a half apart. I still laugh at my first messy shapes. **What's your favorite cookie shape? Share below!**

Step 5: Bake one sheet at a time for 10 to 12 minutes. Rotate the sheet halfway through. They're done when just light golden brown. Let them cool on the sheet for 10 minutes. Then, move them to a rack. Doesn't that smell amazing?

Creative Twists

These little wreaths are a perfect canvas for fun. A sprinkle of green sugar makes holly leaves. A tiny red candy berry adds a cheerful pop. You can even dip half in melted chocolate for a fancy touch. Which one would you try first? Comment below!

Serving & Pairing Ideas

I love serving these on my old blue platter. They look so pretty next to a bowl of clementines. For a cozy drink, warm apple cider with a cinnamon stick is perfect. Grown-ups might enjoy a small glass of sweet sherry. It tastes like Christmas. Which would you choose tonight?

See also [Citrus and Currant Holiday Loaf](#)



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Keeping Your Wreaths Fresh and Festive

These cookies keep well in a tin. Layer them with parchment paper. They stay fresh for a week. You can also freeze the dough. Roll it into a log first. Wrap it tightly in plastic wrap.

Frozen dough lasts for two months. Slice and bake when you need it. I once froze dough for a surprise visit. Fresh cookies in minutes made everyone smile. Batch cooking lets you enjoy more moments.

It matters because life gets busy. Having dough ready is a little gift to yourself. You can bake a small batch anytime. **Have you ever tried storing it this way? Share below!**

Spritz Cookie Rescue Guide

Is your dough too soft? Chill it for 30 minutes. Cold dough presses better. Are the cookies sticking to the press? Your dough might be too warm. I remember my first batch stuck terribly.

Chilling fixed it right up. Do they spread too much? Your butter was likely too soft. It should be cool to your touch. Getting the texture right builds your confidence.

It also makes pretty, tasty wreaths. Proper dough means they hold their lovely shape. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Try a 1-to-1 gluten-free flour blend. The texture may be a bit more sandy.

Q: Can I make the dough ahead? A: Yes! Wrap and refrigerate for up to 3 days. Let it soften a bit before pressing.

Q: What if I don't have heavy cream? A: Whole milk works in a pinch. The cookies will be slightly less tender.

Q: Can I double the recipe? A: Absolutely. Just mix it in two batches for best results.

Q: Any fun decorating tips? A: After baking, add a sprinkle of green sugar. A tiny red candy makes a perfect bow. *Fun fact: The cookie press was invented in Germany!* **Which tip will you try first?**

See also Candied Sweet Potato Holiday Glaze

From My Kitchen to Yours

I hope your kitchen fills with the smell of butter and joy. These little wreaths are a tradition in my home. I love seeing all your baking creations.

Please share your cookie stories with me. **Have you tried this recipe? Tag us on Pinterest!** Use the handle @ThornKitchen. I would love to see your festive wreaths.

Happy cooking! —Elowen Thorn.



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Spritz Cookie Christmas Wreaths

Author: Elowen Thorn



Cooking Method: [Baking](#)



Cuisine: [American](#)



Courses: [Dessert](#)



Difficulty: **Beginner**



Prep time: **20 minutes**

Cook time: **12 minutes**



Cooling time: **25 minutes**



Total time: **57 minutes**



Servings: **About 4 dozen cookies**



Calories:**55 kcal**

Best Season: **Summer**

Description

Classic buttery Spritz Cookies, perfect for the holidays.

Ingredients

- □ 1 large egg yolk
- □ 1 tablespoon heavy cream
- □ 1 teaspoon vanilla extract
- □ 1 cup unsalted butter (2 sticks), softened (about 70 degrees)
- □ $\frac{2}{3}$ cup sugar (about 4- $\frac{3}{4}$ ounces/135 grams)
- □ $\frac{1}{4}$ teaspoon table salt
- □ 2 cups unbleached all-purpose flour (10 ounces/283 grams)

Instructions

1. Adjust oven rack to middle position; heat oven to 375 degrees. In small bowl, beat yolk, cream, and vanilla with fork until combined; set aside.
2. In standing mixer, cream butter, sugar, and salt at medium-high speed until light and fluffy, 3 to 4 minutes. Scrape down bowl with rubber spatula. With mixer running at medium speed, add yolk/cream mixture and beat until incorporated, about 30 seconds. Scrape down bowl. With mixer running at low speed, gradually beat in flour until combined. Scrape down bowl and give final stir with rubber spatula to ensure that no flour pockets remain.
3. If using cookie press to form cookies, follow manufacturer's instructions to fill press; if using pastry bag, follow illustrations to fill bag. Press or pipe cookies onto ungreased baking sheets, spacing them about 1-1/2 inches apart. Bake one sheet at a time until cookies are light golden brown, 10 to 12 minutes, rotating baking sheet halfway through baking time. Cool cookies on baking sheet until just warm, 10 to 15 minutes; using metal spatula, transfer to wire rack and cool to room temperature.

Notes

Nutritional information is referenced but not provided in the text.
Estimated calories per cookie.

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