

What to prepare?

## 2. Christmas Cookies II 2023

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### Snow Wreath Cookies

About 22 cookies

Ingredients:

Meringue wreath tops:

**4** egg whites – room temperature \*

**3 TBSP** of confectioners' sugar

**1 1/3 cups** of confectioners' sugar

**1 TSP** of vanilla extract

**1 TSP** of lemon juice

\*if egg whites are not at room temperature, it may significantly increase preparation time.

Vanilla bottoms:

**1 1/2 cups** of all-purpose flour + **Extra flour** for flouring surface

**3/4 cups** of confectioners' sugar

**1/4 TSP** of baking powder

Lemon zest from one lemon

**1 stick (4 OZ)** of butter - soft (room temperature)

**4** egg yolks

**1 TSP** of vanilla extract

Filling:

About **1 cup** of peach preserve -- adjust if needed (optionally substitute for strawberry or other preserve)

Tools:

Measuring Spoons & Measuring Cups

Mixer with Flat and Whisk Attachment

Whisk

Silicone Spatula

4 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Pastry Tips and Pastry Bags \*  
3" Round Cookie Cutter  
Small Hand Grater or Zester  
Plastic Wrap  
Rolling Pin  
Icing Spatula

\*Use a large pastry tip, preferably open or closed star.

Additional Preparation steps:

Remove 4 eggs from the refrigerator about 1 – 2 hours before the class.

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## Fruit Preserve

About 1+ cups

**I was planning to prepare peach preserve with you, but since peaches are out of season, I decided to switch to strawberry preserve.**

Ingredients for preserve preparation:

Preserve

**1 LB** of fruit of your choice

**¼ cup** of water - adjust if needed

**1 cup** of granulated sugar

**3 FL OZ** of liquid fruit pectin \*

Thickener:

**¼ cup** of water

**1 TBSP** of cornstarch

\* The best is to use one of the following fruits:

- Peaches, nectarines, plums, or prune – rinsed, pitted, chopped to large pieces; peeling is not necessary
- Strawberries – rinsed with calyx removed, large pieces cut into small pieces
- Blueberries – rinsed, skip cornstarch with additional water (blueberries are rich in natural pectin, which will thicken the preserve)
- Berries – rinsed

Tools:

Measuring Spoons & Measuring Cups

Medium Sauce Pan or Small Pot

Wooden Spoon or High-Temperature Silicone Spatula

Whisk

Small mixing bowl

Immersion Blender or Food Processor or Blender

Additional Preparation steps:

No additional preparation steps are needed.

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Please let me know if you have any questions: [tom@cookinghub.com](mailto:tom@cookinghub.com)