



Gourmet Chef

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Peppermint Wreath Spritz Sandwiches

Makes about 4 dozen sandwiched cookies

Spritz can take on a different flavors and special embellished looks that turn something simple into something more special. Using the wreath disc, shapes are quickly pressed and baked. A peppermint filling sandwiches two cookies together and crushed candy canes garnish the edges with a seasonal note. They're a great addition to the cookie plate or for filling treat bags for sharing.

Cookie Dough Ingredients:

1 cup unsalted butter, at room temperature (2 sticks)
1 cup white sugar
1 large egg
1 teaspoon pure vanilla extract
1 teaspoon peppermint extract
1 teaspoon table salt
3 cups all-purpose flour

Peppermint Buttercream Filling & Embellishments:

1/2 cup butter (1 stick), room temperature
3 tablespoons instant white chocolate pudding mix (or vanilla)
1/2 teaspoon vanilla extract
1 teaspoon peppermint extract
2 cups powdered sugar
2-3 teaspoons milk or heavy cream
1/2 cup crushed candy canes

Directions:

1. In a large mixing bowl and hand mixer, or the bowl of a stand mixer outfitted with the paddle, beat the butter and sugar until uniformly creamy (but do not mix too much; keep the incorporated air to a minimum). Add the egg, vanilla, peppermint, and salt; beat again until evenly combined. Add the flour in two or three portions; beat after each addition, but do not overmix.
2. Form the dough into a cylinder that somewhat matches the cylinder of the cookie press. Press and pack the cylinder such that air pockets are eliminated. Complete the assembly of the cookie press by inserting the wreath disc and adding the top plunger mechanism.
3. Press the cookie dough onto cool, ungreased cookie sheets. Hold the cookie press vertically while pressing; lift the press straight upward between cookies. Chill the pressed cookies for 15 minutes in the refrigerator.
4. Bake at 350°F for 9-10 minutes or until the cookie edges barely begin to turn a golden color. Allow the cookies to cool and set on the baking sheet for 2-3 minutes, then transfer to a cooling rack to finish the cooling. (Do not allow the cookies to fully cool on the baking sheet; they will stick and be difficult to remove.)

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5. In a medium bowl with a hand mixer, mix the buttercream filling by beating the butter, pudding mix, vanilla and peppermint extracts. Gradually add the powdered sugar to the butter mixture alternating with small drips of the milk. The texture of the filling should be stiff, yet spreadable. Add additional milk if too stiff to pipe. Place the filling in a piping bag outfitted with a large, round tip (#12) or a larger star tip (#21).

6. Pipe a ring of filling onto the flat side of one wreath, top with a second wreath. Roll the edge of the sandwiched cookie in crushed candy canes. Carefully package the cookies and store in an airtight container.