



# Christmas Wreath Biscuits



DIFFICULTY: EASY



PREPARATION TIME: 20  
MINUTES



COOKING TIME: 12-14  
MINUTES



SERVES: 28

## Ingredients

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250g butter, softened  
1/3 cup icing sugar  
1 tsp vanilla essence  
1 ½ cups plain flour  
1/3 cup rice flour  
120g white chocolate, melted  
Sprinkles to decorate

## Method

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To make these Christmas wreath biscuits, preheat the oven on CircoTherm® to 150°C and line two baking trays with baking paper.

Place the butter, sugar and vanilla in a bowl and using an electric mixer beat until pale and creamy. Add the flours and mix until just combined. Place the mixture into a piping bag that has been fitted with a star pipe. Pipe the mix into circles approximately 6cm in diameter onto the prepared trays (see note).

Bake on shelf positions 1 and 3 for 12 to 14 minutes or until lightly golden.

Cool on trays then drizzle or pipe with melted chocolate and decorate the Christmas wreath biscuits with sprinkles.

## Notes

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To ensure the mixture is easy to pipe, make sure the butter and icing sugar are well creamed. Pipe the biscuits immediately – do not rest the mix.