FIRST SUNDAY OF ADVENT · FIRST SUNDAY OF ADVENT

Advent wreath cookies

Prep 20 min **Cook** 5 min **Set** 30 min **Total** 55 min **Makes** About 18 wreaths **Level** Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. Melted marshmallow is very hot and sticks to skin. A grown-up melts and stirs it, and children shape the wreaths only once it has cooled to warm. Small hard candies such as cinnamon imperials and jelly beans are a choking hazard for children under 4: leave them off, or use dots of icing instead.

ALLERGY INFORMATION

Contains milk (butter). Most cornflakes have malt flavoring made from barley, so they are not gluten-free unless the box says so. Candy-coated chocolates contain milk and usually soy, marshmallows usually contain gelatin, and candies and food colorings vary, so check every label. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

- 4 tbsp (55 g) butter, plus a little for your hands
- 1 bag (10 oz / 283 g) mini or regular marshmallows
- 1 tsp vanilla extract
- Green food coloring (gel gives the deepest color)
- 5 cups (140 g) cornflakes
- Small red candies for berries, such as cinnamon imperials or red candy-coated chocolates
- Candles (optional): purple and pink jelly beans or candy-coated chocolates, 3 purple and 1 pink for each wreath

METHOD

1. Line two baking sheets with parchment or wax paper. Rub a little butter on a spatula and on clean hands.
2. Melt the butter in a large pot over low heat. Add the marshmallows and stir until completely melted and smooth, about 5 minutes. (Or melt them together in a large bowl in the microwave in 30-second bursts, stirring each time.)
3. Take the pot off the heat. Stir in the vanilla and enough food coloring to make a deep evergreen color.
4. Add the cornflakes and fold gently until every flake is coated and green.
5. Let the mixture cool for 2 or 3 minutes, until warm but no longer hot. Drop it in scoops of about ¼ cup onto the paper and, with buttered fingers, shape each into a ring with a hole in the middle.
6. While the wreaths are still sticky, press on 3 red berries and, if you like, 4 candles: 3 violet and 1 rose.
7. Let the wreaths set at room temperature for about 30 minutes, until firm.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Measure the cornflakes and pour them in
- Shape the rings with buttered fingers
- Press on the berries and the three violet and one rose candles
- Set the family Advent wreath on the table for the blessing

GOOD TO KNOW

- The wreaths keep for 3 days in an airtight container, layered between sheets of wax paper.
- For one big wreath to share, shape the whole batch into a ring on a plate around a buttered glass, and lift the glass out once it has set.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Come, Lord Jesus, and as we light our Advent wreath, make our hearts ready for Christmas.