



Christmas Wreath Cookies

Ingredients:

- 1/3 cup butter
- 32 large marshmallows
- 1 tsp green food coloring
- ½ tsp vanilla extract
- ½ tsp almond extract
- 4 cups cornflakes
- Red cinnamon candies

Equipment:

- Parchment Paper

My family has been enjoying these cookies for longer than I can remember. Every Christmas, without fail, these delectable green cookies show up on a platter in the kitchen. My mom has been known to hide half the batch in her room so she can control rationing them out, ensuring everyone gets to savor at least one. We love them so much that we've modified the food coloring and shape over the years to fit them into other holidays. Like Valentine's Day for example. Use a bit of red food coloring and shape into hearts. Halloween? Sure. Orange pumpkins. Fourth of July? Red, white, and blue flags? Or have I now gone too far?

Directions:

1. Melt butter and marshmallows in the microwave. Can do it on the stove but microwave seems easier. Mom sometimes adds a few extra marshmallows if she thinks the consistency isn't quite right.
2. Add coloring and extracts. Stir well.
3. Add cornflakes until well coated. This step takes some time and use of your muscles.
4. Wear gloves or spray hands with Pam Cooking Spray. You can also have warm water available to dip your hands into.
5. Place parchment paper onto cookie sheets. Grab about a golf ball size of the mixture and shape into a wreath on the paper.
6. Decorate with three red candies. Allow to set on tray, uncovered for 8 hours.
7. ENJOY! Let us know if you made the wreaths or other fun holiday shapes by using **#thebegratefulproject** to tag us on social media.