

WHITE HOUSE HOLIDAY HOW-TOS:
HOLIDAY WREATH
with
ASSORTED DRY FRUITS & SPICES



A finished Holiday Wreath

MATERIALS

4 cups all-purpose flour

1 cup salt

1 1/2 cups warm water

Egg white glue:

In an electric mixer, slowly incorporate 3 ounces of pasteurized egg whites and 4 cups of powdered sugar until it's shiny. Place in a piping bag or a squeeze bottle.

Wreath "Garnishes"

Dried apricots

Rosemary sprigs

Licorice sticks

Pretzel sticks

Freeze-dried berries

Marshmallows

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TO MAKE THE BASE

1. Preheat the oven to 300°.
2. Mix all the ingredients in a medium-size bowl until well incorporated.
3. Knead for a few minutes until pliable.
4. Form into a ball and roll with a rolling pin to the desired thickness.
Quarter-inch thickness suggested.
5. Cut with a cookie cutter and place onto a parchment-lined cookie sheet.
6. Stamp a small hole on the top for the ribbon.
7. Bake for about an hour and a half or until it's dry.
8. Cool until ready for decorating.

TO ASSEMBLE

1. Lay the wreath form on a paper plate.
2. Lay down a ring of egg white glue.
3. Decorate the wreath with the assortment of fruits and spices.
4. Let dry for a couple of hours.
5. Tie the ribbon through the pre-stamped hole.
6. Hang in your favorite spot!

