

Countdown
to
Christmas



Home & Family

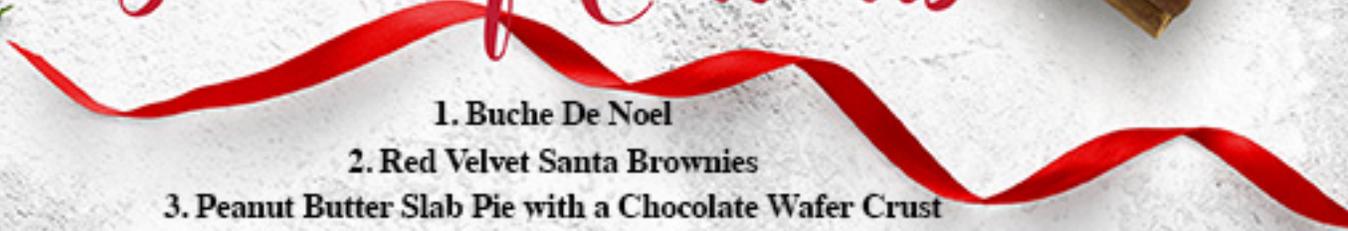
2018 CHRISTMAS COOKBOOK



Hallmark
CHANNEL
The Heart of Christmas



Table of Contents



- 
1. **Buche De Noel**
 2. **Red Velvet Santa Brownies**
 3. **Peanut Butter Slab Pie with a Chocolate Wafer Crust**
 4. **Santa's Whiskers Cookies**
 5. **Brown Sugar Baked Chicken with Grits Souffle**
 6. **Chocolate Marshmallow Walnut Fudge with Sea Salt**
 7. **Maple & Sage Roasted Turkey Breast with Cranberry**
 8. **Pie Crust Cookie S'Mores**
 9. **Pecan Praline Cheesecake with Shortbread Cookie Crust**
 10. **Chocolate Frangipane Bundt Cake**
 11. **Ginger Blondies**
 12. **Beef Bourguignon**
 13. **Spaghetti Squash Gratin**
 14. **Curried Sweet Potato and Leek Pie**
 15. **Dome Christmas Cookies**
 16. **Peanut Butter Banana Pudding**
 17. **Herb & Pepper Crusted Pork Loin with Pesto Vegetables**
 18. **White Chocolate Eggnog Bars**
 19. **Red Velvet Hot Chocolate Cake**
 20. **Christmas Cranberry and White Chocolate Wreath**
 21. **Crown Roast of Pork with Mulled Wine Cranberry Relish**
 22. **Christmas Cracker Stackers**
 23. **Vermont Maple Pecan Pie**
 24. **Peppermint Chocolate Cheesecake**
 25. **Pork Tamales**
 26. **Baked Salt Cod with Peppers and Potatoes**
 27. **Santa's Milk and Cookies Cake**
 28. **Poinsettia Christmas Cookies**
 29. **Mushroom and Asparagus Frittata**
 30. **Dipped and Glazed Chocolate Coffee Shortbread Cookies**
 31. **Chicken Pot Pie with Spring Vegetables**
 32. **Vanilla Caramel Budino with Salted Caramel Sauce**
 33. **Swedish Meatball Pasta**
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Home & Family



Buche De Noel

Recipe Courtesy of Dan Kohler



Cake

- 6 Eggs
- 1 box Devil's Food Cake Mix
- ½ cup Milk
- ¼ cup Vegetable Oil
- 1 tablespoon Powdered Sugar (for sprinkling on cake surface after baking)

Filling

- 5 ounces Heavy Whipping Cream (~⅔ cup)
- 2 tablespoons Sugar
- Pinch Salt
- 6 ounces Cream Cheese (~¾ cup)
- 6 ounces Raspberry Jam, seedless if preferred
- ½ teaspoon Vanilla Extract

Frosting

- 1 cup Butter, softened
- 4 cups Powdered Sugar
- 1 teaspoon Vanilla Extract

- 2-4 tablespoons Milk
- 4 teaspoons Cocoa Powder

Chocolate Bark

- 5 ounces White Chocolate, chopped or chips
- 1 tablespoon Cocoa Powder

Garnishes

- Extra whipped cream
- Sugared berries

DIRECTIONS:

Cake

1. Heat oven to 375°. Line jellyroll pan (15x10x1-inches) with parchment paper, coat with cooking spray and dust with flour. Line a muffin tray with 6 paper or silicone muffin cups.
2. Beat eggs in large bowl with electric mixer on high until thickened, 3-5 minutes. Add cake mix, milk, and oil; beat on low for 30 seconds to incorporate, then increase to medium for another minute, scraping down sides of bowl. Pour 3 ½ cups batter into jellyroll pan, spoon remaining batter into muffin cups.
3. Bake sheet cake 14-16 minutes, until cake springs back when gently touched in center. Cupcakes are finished when toothpick inserted in center comes out clean (an additional 2-6 minutes may be necessary).
4. Loosen cake all around with spatula. Sprinkle surface with powdered sugar, then drape kitchen towel on top. Flip pan over, carefully lift pan off cake. Gently peel away parchment paper and sprinkle more powdered sugar on new surface. While cake is still warm, carefully roll it up with towel. Roll from the short end for a fat log look to your cake, and from the long end for a more branch-like diameter. Cool completely (rolled up) on wire rack. Cool cupcakes as desired, saving 2-3 to use for decoration and reserving the rest for separate use.

Frosting

1. Beat butter until smooth. Add half the powdered sugar and mix until smooth. Add vanilla and 2 tablespoons milk, mix until smooth again. Add remaining powdered sugar and cocoa powder, then mix until smooth once more. Thin out frosting to desired texture with extra milk.
2. Refrigerate until ready to use.

Filling

1. Whip heavy cream with sugar and salt until thickened (2-3 minutes). Beat in cream cheese (it will be lumpy at first, continue). Beat on high until you see no more lumps. Add raspberry jam, whip to combine, then fold by hand to remove any streaks.
2. Refrigerate until ready to use.

Chocolate Bark

1. Cover one baking sheet with parchment paper, set aside.
2. Chop chocolate finely. Melt $\frac{2}{3}$ of the chocolate gently in double-boiler. Remove bowl from boiler, add remaining $\frac{1}{3}$ chocolate and incorporate off-heat. When the chocolate is mostly melted, return bowl to double boiler and heat until melted and pourable.
3. Pour chocolate onto parchment-lined baking sheet. Using an offset spatula, spread chocolate to all corners of the sheet, you want a thin layer. If desired, texture the chocolate by running the spatula through it at an angle, or pressing into the top variously.
4. Place baking sheet with chocolate in fridge for roughly 30 minutes, until it's completely set. Remove chocolate from fridge. Use a dry pastry brush to dust the surface with cocoa powder, leaving a tint across the surface.
5. Break into long shards by wrapping parchment around and snapping. Do not touch chocolate with bare hands, it will begin to melt while you break it up. Return to fridge until needed in recipe.

Assembly

1. Unroll cake, spread filling inside using offset spatula. Spread frosting to the edges of 3 out of 4 sides of the cake, leaving a few inches of space on the side toward which you will be rolling.
2. Roll cake up, set it seam-side-down, refrigerate to set.
3. Take 2-3 cupcakes and trim off the convex surface, leaving a flat top.
4. Remove cake from fridge. Slice off a thin piece of each end, leaving a clean, flat surface. Coat cake in frosting, covering both exposed ends.
5. Press trimmed cupcakes upside-down onto surface of cake, then cover with frosting.
6. Remove chocolate bark from refrigerator, press shards into frosting as desired.
7. Garnish cake and serve.

Red Velvet Santa Brownies

Recipe Courtesy Rosanna Pansino



Ingredients for Brownies:

- 1 ½ cups gluten free 1 to 1 baking flour
- 2 teaspoons unsweetened cocoa powder
- Pinch of salt
- 3 large eggs
- 1 teaspoon vanilla extract
- 2 C sugar
- 2 tablespoons distilled white vinegar
- 1 tablespoon red food coloring
- 12 tablespoons unsalted butter (1 ½ sticks)
- 6 ounces dark chocolate, chopped

Ingredients for Decorations:

- 1 batch royal icing
- Food coloring, black and gold
- 1 batch Swiss buttercream frosting
- Chocolate crisp pearls (Valrhona)

EQUIPMENT: Decorating Tips: #1, #2, #30

Directions for Brownies:

1. Preheat the oven 325F.
2. Grease 9X13 inch baking pan.

3. Line bottom and sides of pan with parchment paper.
4. Grease parchment paper.
5. In a small bowl, whisk together the gluten-free-flour, cocoa powder, and salt.
6. In a large bowl, whisk together the eggs, sugar, vanilla, vinegar, and food coloring.
7. Melt the butter and chocolate together and mix until smooth.
8. Whisk the sugar mixture into the chocolate mixture until well combined.
9. Mix in the flour mixture just until no streaks of flour remain (do not overmix).
10. Pour the batter into the prepared pan and bake.
11. Insert wooden toothpick into center until clean-about 45 minutes.
12. Let the brownies cool in the pan and then cut into 12 rectangles.

Directions for Decorations:

1. Make the Royal Icing.
2. Divide between 2 bowls.
3. Tint one bowl black and the other bowl gold.
4. Scoop the black icing into a decorating bag fitted with a #2 tip.
5. Gold icing into a bag fitted with a #1 tip.
6. Pipe the black icing on the bottom part of the brownie to create a belt.
7. Let icing harden for 30 minutes.
8. Pipe the gold icing in to the middle of the belt for the buckle.
9. Make the Swiss buttercream frosting.
10. Scoop frosting into decorating bag fitted with a #30 tip.
11. Pipe coat trim details.
12. Place the pearls on the frosting for button.

Peanut Butter Slab Pie with a Chocolate Wafer Crust

Recipe Courtesy of Cathy Barrow



Ingredients for Chocolate Wafer Crust:

- 1 (9-ounce) package Famous Chocolate Wafers (255 g), about 40 cookies, crushed to a fine powder (about 2 cups)
- 8 tablespoons (113 g) unsalted butter, melted
- ¼ teaspoon kosher salt

Ingredients for Filling:

- 1 ¾ cups (450 g) creamy peanut butter
- 8 tablespoons (113 g) unsalted butter, softened
- 4 tablespoons (56 g) cream cheese
- 1 cup (113 g) powdered sugar
- ½ teaspoon ground cinnamon
- 1/8 teaspoon cayenne pepper, optional
- 1/3 cup (32 g) chopped salted peanuts
- 1/3 cup (45 g) mini chocolate chips

DIRECTIONS:**Instructions for the Crust:**

1. Heat the oven to 350F; if you have one, place a baking stone, Baking Steel, or inverted baking sheet on the center rack to heat. Combine the cookie crumbs and melted butter until cohesive and thoroughly buttered. Press the crust into the bottom of the slab pie pan. I use a metal cup measure or the flat bottom of a glass for this task. Refrigerate for 20 minutes.

Bake the crust (on top of the steel, stone, or baking sheet if using) for 15 minutes, until it feels dry to the touch. Remove from the oven and place on a rack to cool. Sprinkle with the salt. Bake the crust (on top of the steel, stone, or baking sheet if using) for 15 minutes, until it feels dry to the touch. Remove from the oven and place on a rack to cool.

Instructions for the Filling:

1. In a stand mixer or with a hand mixer, beat the peanut butter, butter, and cream cheese until smooth and lightened. Beat in the powdered sugar, cinnamon, and cayenne (if using). Continue to lighten the mixture by beating at a high speed for 2 or 3 minutes longer, to make the pie light and fluffy. Scrape the filling into the cooled crust and smooth the top.

2. Stir the peanuts and chocolate chips together and sprinkle them decoratively along the edges of the pie. Cover and refrigerate for at least 2 hours before portioning.

Santa's Whiskers Cookies

Recipe Courtesy of Chef Valerie Gordon



Ingredients:

- 1 cup soft butter
- 1 1/2 cups powdered sugar
- 1 12 oz. jar maraschino cherries, stained, stemmed, and pitted
- 1/2 tsp. almond extract
- 1 tsp. vanilla extract
- 1/2 tsp. kosher salt
- 1 3/4 cup flour
- 2 cups shredded sweetened coconut

Directions:

1. In the bowl of your stand mixer, or by hand, cream butter and sugar until light and fluffy.
2. Add whole cherries, almond extract, vanilla extract, and salt.
3. Mix thoroughly.
4. Fold in flour and mix until it forms a crumbly but moist dough.

5. Lay a 16-inch sheet of parchment paper onto the counter.
6. Sprinkle 1 cup coconut on the center in a loose rectangle shape, making sure it does not reach the edge of the parchment.
7. Place cookie dough on top, flattening a bit with fingers, and sprinkle remaining coconut over the top of the dough.
8. Form the dough into a 12-14 inch log, about 3 inches thick.
9. Evenly press the coconut around the log and roll to make the log an even cylinder.
10. Roll the parchment up with the dough inside and twist.
11. Unroll and slice the cookies $\frac{1}{2}$ an inch thick with sharp or aerated knife to cut through the cherry bits.
12. Place on a lined cookie sheet and bake 12-15 minutes at 350 degrees.

Brown Sugar Baked Chicken with Grits Soufflé

Recipe Courtesy of Carla Hall



Ingredients:

- ¼ cup packed brown sugar
- ½ teaspoon ground coriander
- ¼ teaspoon cayenne pepper
- Zest and juice of 1 lime
- 2 tablespoons vegetable oil
- Kosher salt
- 3 pounds bone-in, skin-on chicken legs or thighs

Ingredients for Glorified Grits Soufflé (Serves 12):

- 4 tablespoons (2 ounces) unsalted butter, plus more for the dish
- 2 ½ cups whole milk
- 3 ½ cups water
- 2 cups grits
- 2 teaspoons salt
- 1 cup grated cheddar cheese
- 4 large eggs, separated

Directions for Baked Chicken:

1. Preheat the oven to 375°F.
2. Mix the brown sugar, coriander, cayenne, lime zest and juice, oil, and 1 teaspoon salt in a large bowl. Add the chicken and toss until evenly coated. Arrange skin side down in a single layer in a 9 by 13-inch glass or ceramic baking dish. Sprinkle lightly with salt.
3. Bake for 30 minutes. Flip the chicken to evenly coat with the pan juices and arrange skin side up in a single layer. Return to the oven and bake until the skin is browned, and the meat is cooked through, about 30 minutes more.
4. Transfer the chicken to a serving platter. Skim the fat off the pan juices and discard or put the juices through a fat separator. Pour the skimmed juices all over the chicken and serve.
5. Make ahead: The cooked chicken can be refrigerated for up to 3 days.

Directions for Grits:

1. Preheat the oven to 425°F. Butter an 8-cup soufflé dish.
2. Combine the milk, water, grits, and salt in a large saucepan and bring to a boil over high heat, stirring occasionally. Reduce the heat to medium and continue boiling, stirring often, for 25 minutes. Add the butter and stir until melted. Reduce the heat to low and simmer, stirring occasionally, until the grits are soft, about 15 minutes more.
3. Remove from the heat and let cool for 5 minutes, stirring occasionally. Vigorously stir in the cheese and egg yolks. Let cool to lukewarm, stirring occasionally. The mixture needs to stay loose and not clump.
4. Whisk the egg whites in a large bowl until soft peaks form. Stir one-third of the beaten whites into the grits mixture to loosen it. Fold in half of the remaining whites until incorporated, then fold in the remaining whites until only a few white streaks are left. Pour the mixture into the prepared dish and smooth the top.
5. Bake until puffed and golden brown, about 45 minutes. Serve hot or warm.

Chocolate Marshmallow Walnut Fudge with Sea Salt

Recipe Courtesy of Jessie Sheehan



Ingredients:

- 16 oz [455g] dark chocolate, coarsely chopped
- 1 tsp table salt
- 1¼ cups [300 ml] sweetened condensed milk
- 1 Tbsp pure vanilla extract
- 2 cups [240 g] toasted walnuts coarsely chopped
- 3 cups [150g] mini marshmallows
- Flaky sea salt for sprinkling
- Turbinado sugar for sprinkling

Directions:

1. Grease an 8 by 8 by 2 inch (20 by 20-5-cm) pan with non-stick cooking spray or softened butter. Line with parchment paper.
2. Put the chocolate in a large heat proof bowl and set over a saucepan of simmering water. Stir constantly with a rubber spatula until the chocolate melts. Add the salt sweetened condensed milk and vanilla. The chocolate may seize up temporarily. Over medium to medium high heat continue stirring until the mixture is smooth. Once smooth, stir for about 1 minute more and remove from heat.

3. Add the marshmallows and walnut and stir with a wooden spoon until they are fully incorporated (the marshmallows will not melt). Transfer the fudge to the prepared pan, drape with plastic, and flatten with your hands. Sprinkle with flaky sea salt and turbinado sugar.

4. Place in the refrigerator until hard, about 2 hours. Using a sharp paring knife, cut into 36 pieces and serve. Fudge will keep tightly wrapped on the counter for up to 1 week.

Get more from Jessie at JessieSheehanbakes.com

Maple Sage Roasted Turkey Breast with Cranberry, Apple, and Pear Relish

Recipe Courtesy of Wayne Elias



Ingredients for Turkey Breast:

- 5 pound turkey breast with skin on and boneless
- ½ pound of unsalted butter- softened
- 2 shallots – fine dice
- 6 stems of fresh Sage- Leaves only
- 1 tbsp. olive oil
- 1 tbsp. salt
- ½ tsp white pepper
- 1 cup of maple syrup

Ingredients for Yams:

- 3 pounds of yams, peeled and diced ½ inch
- 1 cup of water
- 2 cups of brown sugar
- 2 tbsp whole grain mustard

Ingredients for Meringue:

- 4 egg whites
- 1 tbsp cream of tartar
- ½ cup of powdered sugar

Ingredients for Relish:

- 1 cup of bosc pears peeled and small dice
- 1 cup of red delicious apples peeled and small dice
- 2 cups of fresh cranberries crushed and can be placed in a food processor and pulse for a few times
- 1 cup of brown sugar
- ½ cup of orange juice
- ½ tsp ground cinnamon
- 1 tbsp of red wine vinegar

Directions for Turkey:

1. Sauté in olive oil the shallots till translucent and add sage leaves for 1 minute to pop the aroma. Add to the softened butter. Add the salt and pepper and mix with a spatula.

2. Lay the Turkey breast skin down on a cutting board and spread the butter mixture on both sides of the breast and then close the breast over with the skin. Place the breast in a roasting pan. Add the maple syrup to the left over butter mixture and pour on top of the breast.

Roast in the oven at 350 for 1 ½ hours or till internal temp of 150 degrees. Then remove and baste the turkey with the pan juices. Raise the oven temp to 500 degrees place turkey back in the oven to brown the skin for 5 minutes. Then remove and cool down before slicing.

3. While the turkey is in the oven prepare the Yams and relish

Directions for Meringue:

1. Whip the 4 egg whites with the powdered sugar and cream of tartar till hard peaks and then transfer to a pastry bag with a star tip.

Note: The Meringue can be made early and left in a pastry bag in the cooler.

Directions for Yams:

1. Place the diced yams in a saucepan with the water and brown sugar and cook for about 7 minutes till they are half cooked. Then strain and add 2 tbsp. of grain mustard and ½ of the drained liquid. Toss and place in a baking dish and bake for 15 minutes at 350 degrees.

2. Once done they can be topped with the Meringue and use a torch to toast .

Directions for Relish:

1. Place all ingredients except the apples and pears in a bowl and mix together.

2. Check seasoning and taste. Then add diced apples and pears and mix together.

Pie Crust Cookie S'Mores

Recipe Courtesy of Kelly Senyei



Ingredients:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup (2 sticks) cold unsalted butter, cut into cubes 1/2 cup cold sour cream
- 1 large egg
- Sanding sugar (optional)
- Marshmallows
- Chocolate

Directions:

1. Whisk together the flour, salt and baking powder in a large bowl.
2. Add the cubed butter to the bowl and use your fingers to work the butter into the flour until the mixture is the consistency of wet sand.
3. Stir in the sour cream (the dough will be very wet), and then turn the dough out onto a well-floured work surface.

4. Knead the dough a few times until it comes together, adding more flour, 1 teaspoon at a time, if the dough is too sticky to handle. Roll the dough into an 8x10-inch rectangle and dust both sides with flour before folding it into thirds as if you were folding a letter.

5. Rotate the dough 90° and roll it out again into an 8x10-inch rectangle. Fold the dough again into thirds then wrap it securely in plastic wrap and refrigerate it for 1 hour.

6. Preheat the oven to 425°F. Line two baking sheets with parchment paper.

7. Roll out the dough on a lightly floured work surface until it is about 1/8-inch thick. Cut the dough into squares about 2 ½ inches in size. (The scraps can be re-rolled.) Place the pie crust squares onto the prepared baking sheets, spacing them 1 to 2 inches apart. Using a fork, prick the cookies all over then refrigerate them for 20 minutes. (See Kelly's Notes.)

8. Remove the baking sheets from the fridge. Whisk together the egg with 1 Tablespoon water then brush the tops of the cookies with the egg wash. Sprinkle the tops of the cookies with the sanding sugar (optional). Bake the cookies for 9 to 12 minutes until they're golden brown and cooked throughout. Transfer the cookies to a cooling rack to cool completely.

9. Once the cookies are completely cool, toast marshmallows over an open flame or under the broiler. Place a piece of chocolate on the bottom of one pie crust cookie, top it with the toasted marshmallow and place a second pie crust cookie on top. Serve immediately.

Notes:

1. Refrigerating the pie crust cookies prior to baking helps guarantee they'll hold their square shape when baked.

2. The pie crust cookies can be baked up to 2 days in advance and stored in an airtight container at room temperature.

Pecan Praline Cheesecake with Shortbread Cookie Crust

Recipe Courtesy of Sheri Castle



Ingredients:

- 2 cups all-purpose flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- 1 cup (2 sticks) cold unsalted butter, cut into cubes ½ cup cold sour cream
- 1 large egg
- Sanding sugar (optional)
- Marshmallows
- Chocolate

Directions:

1. For the crust: Position a rack in the center of the oven and preheat the oven to 350°F. Line the bottom of a 7-inch round springform pan with a round of parchment paper.

2. Toss together the cookie crumbs, brown sugar, and melted butter in a small bowl until the mixture resembles wet sand. Press firmly across the bottom and halfway up the sides of the prepared pan. Refrigerate for at least 15 minutes to firm up the butter.

3. Bake until just set, golden, and fragrant, about 10 minutes. Place the pan on a wire rack

to cool to room temperature.

4. For the filling: In a stand mixer fitted with the paddle attachment (or in a large bowl if using a hand mixer), beat the cream cheese, granulated sugar, and brown sugar on high speed until smooth.

5. Add the sour cream, flour, and salt, and beat on high speed until smooth. Add the eggs and egg yolk, one at a time, beating well and scraping down the bowl after each addition. Quickly beat in the bourbon and vanilla.

6. Sprinkle the chopped pralines over the crust. Pour in the filling. Cover the pan tightly with aluminum foil.

7. Pour 1 ½ cups of water into the pot. Set the pan on a metal trivet with handles and lower them into the pot. Cover and cook on HIGH PRESSURE for 30 minutes. Let stand for NATURAL RELEASE for 8 minutes, and then QUICK RELEASE the remaining pressure.

8. Remove the pan from the pot, uncover, and gently blot away the surface moisture with a paper towel. To minimize the chance of a cracked filling, run a knife blade around the inside of the pan so that the cheesecake won't adhere to the pan as it cools. Let it stand on the trivet until cooled to room temperature.

9. For the topping: Stir together the sour cream and brown sugar in a small bowl. Spread over the top of the cooled cheesecake. Refrigerate until deeply chilled, at least 4 hours, and preferably overnight.

Run a knife blade around the inside of the pan to loosen the cheesecake and remove the pan ring. Just before serving, arrange the candied pecan pralines on top.

Chocolate-Frangipane Bundt Cake

Recipe Courtesy of Brian Hart Hoffman



Ingredients for Crust:

- 1 cup finely crushed pecan shortbread cookies (5 ounces)
- 1 tablespoon packed dark brown sugar
- 4 tablespoons unsalted butter, melted

Ingredients for Filling:

- 2 cups cream cheese, at room temperature (16 ounces)
- 1/4 cup granulated sugar
- 1/4 cup packed dark brown sugar
- 1/4 cup sour cream
- 1 tablespoon all-purpose flour
- 1/4 teaspoon kosher salt
- 2 large eggs
- 1 large egg yolk
- 1 tablespoon bourbon
- 1 teaspoon vanilla extract
- 1/2 cup chopped candied praline pecans or praline candies

Ingredients for Topping:

- 1/2 cup sour cream
- 1 tablespoon packed dark brown sugar
- Candied praline pecan halves or chopped praline candies, for garnish

Directions:

1. Preheat oven to 350°F (180°C). Grease a 10-cup Bundt pan* with butter, and dust generously with cocoa to coat, tapping out excess.
 2. In a small saucepan, melt butter over medium heat. Cook, stirring constantly, until butter turns a medium-brown color and has a nutty aroma, 5 to 6 minutes. Remove from heat.
 3. In the bowl of a stand mixer fitted with the whisk attachment, beat browned butter, buttermilk, eggs, espresso powder, 1 teaspoon (4 grams) almond extract, and vanilla at medium speed until smooth.
 4. In a large bowl, whisk together granulated sugar, flour, cocoa, baking soda, 1 teaspoon (3 grams) salt, and baking powder. Switch to the paddle attachment. With mixer on low speed, gradually add sugar mixture to butter mixture, beating until smooth.
- Pour half of batter into prepared pan, smoothing top with a spatula. Spoon Frangipane over batter, using the back of a spoon to spread evenly. Top with remaining batter, and smooth with a spatula.
5. Bake until risen and a wooden pick inserted near center comes out clean, 55 to 60 minutes, rotating pan halfway through baking. Let cool in pan for 10 minutes. Remove from pan and let cool completely on a wire rack.
 6. In a medium bowl, whisk together confectioners' sugar, cream, remaining ½ teaspoon (2 grams) almond extract, and remaining ⅛ teaspoon salt until smooth. Drizzle glaze over cooled cake. Garnish with toasted almonds, if desired.

**I used Nordic Ware's Anniversary Bundt Pan.*

Directions for Frangipane (Makes 1 1/3 cups)

1. In a medium bowl, stir together all ingredients until a smooth paste forms.

Ginger Blondies



Ingredients:

- $\frac{3}{4}$ cup Unsalted Butter
- $\frac{1}{2}$ cup Sugar
- $\frac{3}{4}$ cup Brown Sugar
- 1 Egg
- 1 $\frac{1}{2}$ tbs Molasses
- $\frac{3}{4}$ tsp Vanilla Extract
- $\frac{1}{4}$ tsp Salt
- $\frac{1}{2}$ tsp Baking Powder
- 1 tsp Ground Ginger
- $\frac{1}{2}$ tsp Ground Cinnamon
- $\frac{1}{4}$ tsp Ground Allspice
- 1 $\frac{1}{4}$ cup AP Flour
- $\frac{1}{2}$ cup White Chocolate Chips
- $\frac{1}{2}$ cup Chopped, Candied Ginger

Directions:

1. Heat oven to 350°. Line 8x8 baking pan with parchment paper.
2. In stand mixer, cream butter and sugars.

3. Mix in egg, vanilla, and molasses, scraping bowl as needed.
4. Add remaining dry ingredients (except for chocolate chips and candied ginger). Stir to combine, making sure no flour streaks remain.
5. Stir in chips and candied ginger.
6. Transfer batter to baking dish, press into even layer.
7. Bake for 30-35 minutes.
8. Allow to cool completely in pan before removing to cut.

Beef Bourguignon

Recipe from 1972 Southern Living Party Cookbook Original



Ingredients:

- 4 bacon slices, cut into ½-inch pieces
- 2 tablespoons olive oil
- 3 pounds boneless chuck roast (or other lean beef), cut in 1-inch cubes
- 2 ½ cups dry red wine
- 1 (10 ½-ounce) can beef consommé
- 1 tablespoon tomato paste
- 1 teaspoon chopped fresh thyme (about 1 sprig)
- 1 teaspoon table salt, plus more to taste
- ½ teaspoon black pepper, plus more to taste
- 1 bay leaf
- 2 large garlic cloves, minced (2 ½ teaspoons)
- 2 ½ cups beef broth, plus more if needed
- 12 pearl onions (9 ounces)
- 3 tablespoons (1 ½ ounces) salted butter
- 1 (8-ounce) package fresh mushrooms, coarsely chopped
- 1 tablespoon all-purpose flour
- Chopped fresh flat-leaf parsley

Directions:

HANDS-ON 1 HOUR, 15 MINUTES

TOTAL 3 HOURS, 45 MINUTES

SERVES 6

1. Preheat the oven to 300°F. Cook the bacon in a heavy ovenproof Dutch oven over medium until crisp, about 8 minutes. Transfer with a slotted spoon to a plate lined with paper towels. Reserve 1 tablespoon drippings in the Dutch oven.
2. Add 1 tablespoon of the oil to the drippings; heat over medium-high until hot. Add the beef in 2 batches; cook until well browned, about 2 minutes on each side, adding the remaining 1 tablespoon of oil when adding the second batch of meat. Add ½ cup of the wine to the Dutch oven, and cook, stirring to loosen the browned bits from the bottom of the Dutch oven.
3. Return the bacon and beef to the Dutch oven. Add the beef consommé, tomato paste, thyme, 1 teaspoon salt, pepper, bay leaf, and garlic. Pour in the remaining 2 cups wine or enough to almost cover the meat. Bring just to a boil over medium-high heat. Remove from the heat.
4. Bake, uncovered, in the preheated oven until the meat is tender, stirring occasionally, about 2 ½ hours. As the liquid cooks down, add 1 cup of the beef broth, or more if needed.
5. Meanwhile, prepare the vegetables. Peel the onions and cut a small “x” in the stem ends to prevent them from coming apart during cooking. Place the onions and the remaining 1 ½ cups of the beef broth in a small saucepan. Bring to a boil over medium-high; reduce the heat to low, and simmer until tender, about 20 minutes. Drain the onions, reserving ¾ cup cooking liquid; set aside.
6. Melt 2 tablespoons of the butter in a medium skillet over medium-high. Add the mushrooms, and cook, stirring once or twice, until browned and tender, about 5 minutes. Remove from the heat; set aside.
7. When the beef is done, remove the beef from the braising liquid with a slotted spoon, and place in a large bowl. Add the cooked onions and mushrooms to the bowl.
8. Add the reserved ¾ cup liquid from the cooked onions to the beef braising liquid in the Dutch oven. Skim the fat from the surface of the liquid as needed. Place the Dutch oven over medium-high; bring to a boil.
9. Melt the remaining 1 tablespoon butter in a small saucepan and stir in the flour until smooth. Gradually stir a small amount (about ¼ cup) of the hot cooking liquid into the flour mixture, then stir the flour mixture into the cooking liquid in the Dutch oven. Add salt and pepper to taste. Add the beef mixture to the Dutch oven; cook over medium until heated through, about 5 minutes. Remove and discard the bay leaf. Serve sprinkled with the parsley.

NOTES: Double this recipe to serve 12. But do not try to cook it all in one Dutch oven.

If fresh pearl onions are not available, use frozen; thaw them well and saute 1 to 2 minutes in butter.

1972 SOUTHERN LIVING PARTY COOKBOOK ORIGINAL

Spaghetti Squash Gratin

Recipe Courtesy of Will Gilson



Ingredients:

- 1 large spaghetti squash (about 3 pounds)
- ½ cup shredded cheddar cheese
- ½ cup shredded gouda cheese
- ¼ cup grated Parmesan cheese
- 1 tablespoon corn starch, dissolved in ½ cup water or milk
- 2 cups milk
- 1 teaspoon kosher salt
- 2 shallots, sliced thinly
- 2 garlic cloves, minced
- 2 sprigs fresh thyme
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon freshly grated nutmeg

Directions:

1. Preheat the oven to 350°F. Cut the squash in half lengthwise and use a spoon to remove seeds and surrounding fiber. Place the squash cut-side down on a lightly greased baking sheet and bake until tender when the flesh is pierced with a fork, about 40 minutes. Set aside to cool.

When the squash is cool enough to handle, use a large spoon to scrape the strands from the shell and into a large bowl; set aside.

2. Meanwhile, mix the cheeses together. Grease a 2-quart baking dish.

3. Heat the milk in a medium saucepan over medium-high heat with the thyme, shallots and garlic. Bring to a boil, turn off heat and let steep for 30 minutes. Remove the thyme sprigs.

Whisk in the corn starch and salt, pepper, and nutmeg and cook, whisking, until it begins to thicken, about 3 minutes. Remove from heat and add half the cheese mixture, stirring until melted.

4. Pour the cheese sauce over the squash and stir to combine. Transfer the mixture to the prepared dish. Sprinkle with the remaining cheese mixture and bake until bubbling and brown on top, about 30 minutes.

Curried Sweet Potato and Leek Pie

Recipe Courtesy of Alon Shaya



Ingredients for Pie:

- 1 medium sweet potato
- 2 tablespoons unsalted butter
- 1 leek, white and light-green parts only, thinly sliced
- 1-inch knob fresh ginger, peeled and minced
- 1 ½ teaspoons Morton kosher salt, divided
- 6 eggs
- 1 cup Greek yogurt
- 1/3 cup heavy cream
- ½ teaspoon Hawaii
- 1 recipe flaky pie crust (recipe follows), pre-baked and cooled
- ½ cup finely grated Pecorino Romano cheese

Ingredients for Flaky Pie Crust:

- 2 cups (240 grams) all- purpose flour, plus more for working the dough
- ½ teaspoon Morton kosher salt
- 12 tablespoons (1 ½ sticks) unsalted butter, very cold or frozen
- ¼ cup vodka, ice-cold

- ¼ cup ice water, plus more as needed

Ingredients for Hawaij (Yields 1/2 cup):

- 2 ½ tablespoons whole cumin seeds
- 2 teaspoons whole black peppercorns
- 24 whole cardamom pods
- 14 whole cloves
- ¼ cup ground turmeric
- 2 teaspoons grated Persian lime

Directions for Pie:

1. Heat the oven to 400°F with a rack in the center of the oven. Peel the sweet potato and chop it into 1/2-inch pieces.

2. Melt the butter in a lidded skillet (preferably nonstick) over medium heat. Add the sweet potato, leek, ginger, and 1 teaspoon salt; give everything a good stir so it's coated in the fat, then cover the pan and reduce the heat to low.

Let the vegetables sweat and soften until the sweet potato is tender but holding its shape and the leek has a soft, melting texture, 15 to 20 minutes. (If your skillet isn't nonstick, you'll need to come back and give it a stir every few minutes.) Set aside to cool.

3. Crack the eggs into a large bowl, and beat them together with the yogurt, cream, remaining 1/2 teaspoon salt, and Hawaij. When the vegetables have cooled enough so they won't scramble the eggs, fold them into the custard, and pour into the pre-baked shell.

4. Bake the pie for 40 to 45 minutes, rotating the plate halfway through; it's done when the top is golden brown all over, just barely set in the center. Scatter the Pecorino in tufts all over the top of the pie and serve warm or at room temperature.

Directions for Flaky Pie Crust:

1. Whisk the flour and salt together in a large bowl. Using the largest-size holes on your box grater, coarsely grate the butter directly on top of the flour; use your spatula to scrape away any pieces that are clinging to the grater. Freeze the whole bowl until the butter is thoroughly chilled.

2. Use a spatula or fork to quickly fold in the butter until all the pieces are coated in flour. Add the vodka and water and continue to stir just until all the flour is moistened (the dough should still be a bit crumbly); if you need to, add more ice water, 1 tablespoon at a time.

3. Lightly flour a work surface and dump out the dough. Gently push it into a mound with the sides and heels of your hands until the flour is completely incorporated but you can still see streaks of butter.

Shape it into a roughly 6-inch disc and wrap it in plastic or a zip lock bag. Refrigerate for at least 2 hours, until it's firm and cold to the touch, or freeze it as long as you'd like and thaw it completely in the fridge when you're ready for it.

4. Flour your work surface and rolling pin before unwrapping the crust; flour the top of that, too. With firm, broad strokes, roll it from the center outward, flipping it upside down and rotating it every so often to keep your rolls even and the dough round.

As you work, make sure your rolling pin stays clean and well floured and use a bench scraper or the side of your hand to push in and reinforce the dough along the edges as it thins and cracks. Sprinkle flour as needed so that the dough never sticks and move it to the refrigerator if you notice the butter starting to soften. You're aiming for a 14-inch circle about 1/8 inch thick.

5. Fold the dough in half (a bench scraper makes it easy to manipulate), then fold it in half again. Gently lift it into a 9-to-10-inch pie plate (preferably deep-dish), and unfold it, nudging it into the corners and up the sides.

Leaving a 1-inch border at the top, trim away any extra, then flute the edges by gently pinching them around your fingertips. Freeze for 30 minutes or cover and refrigerate for at least 2 hours.

6. Heat the oven to 425 F and place a baking sheet on the oven's bottom rack; the sheet's heat will promote even browning on the bottom of the crust as it bakes. Prick the bottom of the crust all over with a fork, and cover it completely with parchment paper or foil, weighed down with dry beans or pie weights.

Place it directly on the preheated sheet to bake for 15 to 20 minutes, until the bottom looks set, still pale but no longer translucent. Remove the foil, and bake for another 10 or 15 minutes, until it's pale golden all over. Cool completely before adding the filling. You can make this up to 1 day in advance and keep it covered at room temperature until you're ready to fill it.

Directions for Hawaii:

1. Grind the cumin, black pepper, cardamom, and cloves (in batches if need be), and then combine them with the turmeric and Persian lime. Stored in an airtight container, this will keep for 1 month at room temperature or for 6 months in the freezer.

Dome Holiday Cookies

Recipe Courtesy of Seth Raphaeli



Ingredients for the Filling:

- ½ pound dried apricots
- ¾ cup canned pumpkin
- 1 tbs. butter at room temperature
- 1/3 cup light brown sugar
- 1 large egg
- 1 ½ tsps pumpkin pie spice
- 1 tsp. vanilla extract

Ingredients for the Dough:

- 1 cup unsalted butter at room temperature
- 1 ½ cups granulated sugar
- 2 tsps. brandy (preferably Courvoisier)
- 1 ½ tsp. vanilla extract
- 1 tsp pumpkin pie spice
- 1 egg
- ½ tsp ground cloves
- 3 cups all-purpose flour
- 1 cup fine-grade semolina

- Dash of salt
- Cinnamon Powdered sugar for sprinkling

Ingredients for Caramel Sauce:

- ½ cup packed brown sugar
- 6 tbsp heavy whipping cream
- ¼ cup butter
- ½ tsp vanilla extract
- 1/8 tsp salt

Directions for Filling:

1. Cut up dried apricots. Place in food processor and process to a paste.
2. Add butter, canned pumpkin, light brown sugar, egg, vanilla extract, and pumpkin pie spice.
3. Process until blended. Place filling in a large bowl and set aside.

Directions for Dough:

1. Preheat oven to 350 F (175C). Grease two cookie baking trays and set aside.
2. Place dry ingredients (flour, semolina, salt) in a bowl and whisk together. Set aside.
3. Prepare dough in Kitchen-Aid mixer; does not work in Cuisinart Food Processor.
4. Combine butter and granulated sugar in a large mixing bowl. Cream until light and fluffy.
5. Beat in egg. Add brandy and vanilla extract and mix until fully incorporated.
6. Gradually add dry ingredients until dough pulls away from side of bowl.
7. Pour dough out onto floured board and knead until smooth, about 5 minutes.
8. Pinch off pieces of dough 1 ½ inches in diameter.
9. Shape into balls. Pat into 3-inch circles.
10. Place 1 tbs. filling in center of each circle.
11. Pull edges of circle over filling and pinch together to enclose filling.
12. Place cookie in a decorative mold or *tabi*.
13. Pat down gently in mold.
14. Knock molded cookie out of mold dome-side up onto greased baking sheet.
15. Repeat with remaining dough circles and filling.

16. Bake 20-25 minutes or until bottom of cookies are *pale golden*.

DO NOT LET TOPS OF COOKIES BROWN.

17. Cool on a rack. Sprinkle generously with cinnamon powdered sugar while still warm.

Directions for Caramel Sauce:

1. For sauce, in a small heavy saucepan, combine brown sugar, cream, butter and salt; bring to boil. Reduce heat; cook and stir 2-3 minutes or until thickened. Remove from heat; stir in vanilla.

Cool to room temperature. Place a generous helping of caramel sauce on place and center dome. Enjoy!

Peanut Butter Banana Pudding

Recipe Courtesy of Craig Wayne Boyd



Ingredients:

- 2 small boxes Instant Vanilla Pudding
- 16 ounces Cream Cheese
- 3 cups Powdered Sugar
- 16 ounces Cool Whip
- 1 ½ cups Melted Peanut Butter
- 2 boxes Nilla Wafers
- 5 Bananas
- 1 Lemon

Directions:

1. Mix instant pudding according to directions and set aside.
2. In a large bowl, use an electric mixer to beat the cream cheese with powdered sugar until well combined.
3. Add the Cool Whip to cream cheese and beat until combined.
4. Add vanilla pudding to cream cheese mixture and beat until combined.

5. Slice 5 bananas into coins and sprinkle with a few drops of lemon juice, set aside.
6. Melt peanut butter in microwave or on stove, set aside.
7. Assemble the pudding: Spoon a few tablespoons of pudding on the very bottom of a trifle bowl. Cover the bottom with Nilla wafers, then spread about $\frac{1}{3}$ cup peanut butter on top of the cookies.

Spoon on a few cups of pudding, smooth the top. Add another layer of cookies and repeat the process until the trifle dish is full.

8. Finish the final layer with crumbled cookies and drizzled peanut butter.
9. Chill for at least a few hours or overnight before serving.

Herb & Pepper Crusted Pork Loin with Pesto Vegetables

Recipe Courtesy of Damaris Phillips



Ingredients for Pork Loin:

- 2 teaspoons Olive Oil
- 2 tablespoons chopped fresh rosemary
- 2 tablespoons chopped fresh sage
- 2 tablespoons chopped fresh thyme
- 2 tablespoons chopped fresh parsley
- 2 tablespoons kosher salt
- 2 tablespoons freshly ground black pepper
- 1 teaspoon crushed red pepper flakes
- One 4-pound pork loin

Ingredients for Roasted Root Vegetables:

- 1 pound carrots, peeled and cut into 1 inch chunks
- 1 pound parsnips, peeled and cut into 1 inch chunks
- 2 large sweet potato, peeled and cut into 1 inch cubes
- 1 large red onion, peeled, quartered and root removed
- 3 tablespoons vegetable oil
- 1 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

Ingredients for Walnut Parsley Pesto:

- 2 small heads Roasted Garlic
- 2 ounces walnuts (about 1/2 cup), toasted
- 1/2 bunch fresh parsley, with stems
- Kosher salt
- 1/4 cup walnut oil
- 1/4 cup grated Parmesan
- Lemon juice

Directions for Pork Loin:

1. Preheat the oven to 425 degrees.
2. In a small bowl, stir together the olive oil, rosemary, sage thyme, parsley, salt, black pepper, and crushed red pepper.
3. Trim the pork loin of any excess fat, and transfer to a shallow roasting pan (or a cast-iron skillet).
4. Rub the pork loin with oil and spice mixture, coating evenly.
5. Roast until the internal temperature is 140 degrees F, about 35-45 minutes.
6. Remove from oven and let rest for 10 minutes before slicing.

Directions for Vegetables:

1. Preheat the oven to 425 degrees.
2. In a large bowl combine the vegetable oil, carrots, parsnips, sweet potatoes, onions, 1 teaspoon of salt and pepper and toss to evenly coat.
3. Place the vegetables in a single layer on 2 baking sheets.
4. Bake for 28-33 minutes, until all the vegetables are tender.
5. Stir halfway through using a metal spatula.

Directions for Pesto:

1. Press out the cloves from the roasted garlic heads and add them to a food processor along with the walnuts, parsley and 1/2 teaspoon salt.
2. Pulse until pulverized.
3. With the motor running, drizzle in the walnut oil.
4. Add the Parmesan and some lemon juice, and pulse until just combined.
5. Remove the vegetable from the oven and add them to a large bowl along with 1/4 cup pesto.

6. Toss to coat.

7. Arrange on a platter and spoon on remaining pesto over the vegetables.

White Chocolate Egnog Bars



Ingredients for Bars:

- 1 cup AP Flour
- ½ cup Powdered Sugar
- ¼ teaspoon Kosher Salt
- ¼ teaspoon Grated Nutmeg
- 1 stick Cold, Unsalted Butter, ¼ inch cube

Ingredients for Filling:

- 6 Egg Yolks
- ⅓ cup Sugar
- 1 ¼ cups Heavy Whipping Cream
- 1 tablespoon Rum or 1 teaspoon Rum Extract
- Pinch Salt
- ¼ teaspoon Ground Nutmeg

Ingredients for Garnish:

- Caramel Sauce
- ½ cup White Chocolate Shavings

Directions:

1. Heat oven to 350°, line 8x8 pan with parchment paper hanging over both edges.
2. Combine flour, powdered sugar, salt, nutmeg, and butter in bowl of food processor. Pulse until it is sandy.
3. Scatter dough into prepared pan, press into even layer.
4. Bake crust for about 30 minutes, until golden brown and firm. Remove from oven and set aside while you prepare the filing.
5. Reduce oven temperature to 300°F.
6. Beat egg yolks and sugar together with electric mixer until pale and thick.
7. Gradually beat in cream, rum, salt, and ¼ teaspoon ground nutmeg.
8. Pour filling over crust. Bake for 30-40 minutes, until custard is set and knife inserted in center comes out clean. Remove from oven and cool in fridge completely before decorating.
9. Cut into squares or diamonds. Drizzle with caramel sauce, then sprinkle white chocolate shavings on top.

Red Velvet Hot Chocolate Cake

Recipe Courtesy of Mandy Merriman



Ingredients for Red Velvet Cake:

- 3 whole eggs
- $\frac{3}{4}$ cup buttermilk
- $\frac{2}{3}$ cup sour cream
- $\frac{1}{3}$ cup vegetable oil
- 1 tablespoon vanilla
- $\frac{1}{4}$ cup flour
- 1 Duncan Hines Red Velvet Cake mix

Ingredients for the Hot Chocolate Buttercream:

- $1\frac{1}{2}$ Cup (3 Sticks) Unsalted Butter
- $\frac{2}{3}$ Cup Ghirardelli Dark Chocolate or Milk Chocolate Hot Cocoa Mix
- $\frac{1}{4}$ Cup Cocoa
- Pinch of Salt
- 1 Tablespoon Vanilla
- $\frac{1}{4}$ Cup Heavy Cream
- 5-6 Cups Powdered Sugar
- Optional: 3-4 Tablespoons Chocolate Instant Pudding Mix

Ingredients for White Chocolate Ganache:

- ½ Cup "Very White" Wilton Candy Melts
- 3-4 Tablespoons Heavy Cream
- Marshmallows for toasting
- Mini Marshmallows for Garnish

Directions:

For the Red Velvet Cupcakes:

1. Preheat convection oven to 325 degrees. Prep baking rounds (I usually do a light coat of shortening and a dust of flour). Set aside.
2. In a large bowl, whisk together the eggs, buttermilk, sour cream, vegetable oil, and vanilla until thoroughly combined.
3. Sift in cake mix and stir until just combined. Will be thick.
4. Divide batter evenly into cake rounds. Bake for 25-27 minutes, depending on your oven, until centers have cooked through and spring back when touched.
5. Remove rounds from oven, and let cool in pans for 2 minutes, then turn over onto a wire rack to cool (I usually wrap mine in plastic wrap when they are barely room temperature, freeze for at least 30 minutes to overnight before frosting).

For the Buttercream:

1. In the bowl of a stand mixer fitted with a paddle attachment, whip up the butter on high until light and fluffy.
2. Add in hot chocolate mix, cocoa, salt, vanilla, and heavy cream. Add in tablespoons of pudding mix, if using.
3. Slowly add in the powdered sugar with the mixer on low speed about ½ cup at a time. Add in more heavy cream or more powdered sugar to achieve desired consistency.
4. Turn up the speed to high for about 2-3 minutes until it's very light and fluffy, then turn the speed down to low for about 30 seconds to beat out any air bubbles. Continue the beating with a wooden spoon if needed.

For the Toasted Marshmallow Filling:

1. Preheat oven to 350 degrees and prep a baking sheet with parchment paper.
2. Place about 2-3 cups of marshmallows (not the jumbo size ones) on prepared baking sheet. Bake for 5-7 minutes, or until the marshmallows have expanded and are toasted brown on top. Remove from the oven and set aside.

For the Chocolate Ganache Drip:

1. In a medium glass bowl, stir together the chocolate and heavy cream. Microwave for 30

seconds, then stir with a small whisk until chocolate ganache has zero lumps and is smooth. Add to a squeeze bottle for ganache drip. Set aside.

ASSEMBLY:

1. Tape 8" cardboard cake round to a 6" cake round. Place the cake rounds on a cake turntable.
2. Using an angled icing spatula, place on a bit of the buttercream to act as glue for the first cake round.
3. Place on the first cake round, add on a little layer of buttercream, then pipe a dam around the outside ring of the top of the cake round. Hand place on a few of the toasted marshmallows until it fills the center. Place the next cake rounds on top and repeat.
4. Crumb coat and freeze for 10 minutes.
5. Final coat then freeze for 10 minutes.
6. Add on the ganache drip, then freeze for 3 minutes to set the ganache, then top with marshmallows.

Christmas Cranberry and White Chocolate Wreath

Recipe Courtesy of Donal Skehan



Materials

- Large pot
- Wooden spoon
- 2 x Mixing bowls
- Rolling pin
- Baking tray

Ingredients for Dough:

- 2 cups milk
- 1 stick of butter
- 4 ½ tsp of dried yeast
- ½ cup of caster sugar
- 3 cups of plain flour
- ½ tsp salt
- 2 tsp ground cardamom
- 4 tbs of pearl sugar (demerara sugar will work too)
- 1 large free-range egg, beaten

Ingredients for Filling:

- 1 stick of soft butter
- $\frac{3}{4}$ cup of sugar
- 2 $\frac{1}{2}$ cups of fresh cranberries
- 8 oz of white chocolate, roughly chopped

Directions:

1. Melt the butter in a large pot gently on a low heat and then add the milk. When the mixture is lukewarm, remove from the heat and add the two sachets of dried yeast, whisking to incorporate.

2. Mix the flour, sugar, salt and cardamom in a large mixing bowl. Make a well and pour the wet ingredients in. Using a wooden spoon mix until you have a rough dough. When the dough has taken shape and is no longer sticky, turn out onto a clean floured surface and knead for about 6 minutes.

3. Dust with a little flour if you find the dough is too sticky. Transfer the dough to a floured bowl, covered by cling film and a towel and let it rise for 45 minutes in a warm dark place.

4. To prepare the filling, in a bowl, beat the butter and sugar together until you have a smooth paste.

5. When the dough has risen, punch it down in the bowl. Roll into a large rectangle about 3mm thick, and then spread the filling all over. In a bowl roughly squash the cranberries and then spread over the dough with the white chocolate.

Then, from the long side, roll the dough so you end up with a long cylinder. Slice right down the middle lengthways. Twist each half around each other and join the ends together to form a wreath.

6. Leave to rise again covered for 20 minutes in a warm place. Brush with beaten egg and sprinkle with sugar. Heat the oven to 350°F

7. When the wreath has risen again bake in the oven for about 20 minutes or until it turns golden brown and is nicely risen. Remove from the oven and allow to cool slightly before slicing and serving.

Crown Roast Pork with Mulled Wine Cranberry Relish

Recipe Courtesy of Aida Mollenkamp



Ingredients for Crown Roast:

- 2 tablespoons fresh thyme leaves
- Leaves of 4 sprigs of fresh sage
- 1 handful fresh parsley leaves
- 4 cloves of garlic, peeled
- 1 tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- ¼ cup extra-virgin olive oil
- 1 (8-to-10-pound) rib roast of pork, tied into a crown by your butcher

Ingredients for Cranberry Relish:

- ½ cup dry red wine
- ½ cup Pure maple syrup
- ¼ cup fresh clementine, or mandarin, or tangerine juice
- 1 (3-inch) cinnamon stick
- Zest of 4 medium mandarin oranges or 1 orange
- 1 (12 ounce) bag fresh cranberries sliced
- Kosher Salt and Freshly Ground Black Pepper
- 1 medium jalapeño ends trimmed, seeded, and small dice

- ½ medium red onion small dice

Directions:

Servings: 16 to 20 pork chops

Total Time: 4 hours

Directions for Crown Roast:

1. Place herbs, garlic, salt and pepper in a small a food processor and pulse to combine. Pour in the olive oil while pulsing until you have an herb past.

Rub the herb paste all over the meat, making sure to coat all surfaces except any exposed bone. Let the roast sit at room temperature until the oven is heated (no more than 1 hour total).

2. Heat oven to 250°F and adjust oven rack to center position and place crown roast on a wire rack set inside a rimmed baking sheet. Transfer the roast to the oven and cook until internal temperature is 140°F, about 1 hour 45 minutes to 2 hours.

3. Remove the roast from oven and tent with foil for at least 15 minutes and up to 30 minutes. Meanwhile, increase oven temperature to 500°F. Remove tented foil, return roast to oven, and cook until crisp and browned on the exterior, about 10 minutes.

Remove from oven, tent with foil, allow to rest for 15 minutes, then carve by slicing in between each rib and serve.

Directions for Relish:

1. Bring wine and maple syrup to a boil in a wide shallow pan and reduce by two thirds until mixture is syrupy, about 15 minutes. Add the orange juice and boil another 5 minutes.

Add the cinnamon, orange peel, and cranberries and cook just two more minutes then immediately remove from heat and transfer to a heatproof bowl and place in the refrigerator.

2. Chill mixture until cranberries are cool, at least 1 hour. Before serving stir in red onion and jalapeno, taste and add more salt or pepper as needed.

3. Trim crown roast and serve one to two chops per person with a few spoonfuls of the cranberry relish and a drizzle of the cranberry relish juices.

Christmas Cracker Stackers

Recipe Courtesy of Hayley Parker



Ingredients:

- 96 butter round crackers, such as Ritz
- 1 ½ cups marshmallow crème
- 1 ½ cups creamy peanut butter
- Two 16-ounce packages chocolate candy coating
- Assorted sprinkles for garnish, optional but recommended
- *Don't like marshmallow crème? substitute the marshmallow for cookie butter spread or even chocolate hazelnut spread!

Directions:

1. Line two rimmed baking sheets with foil or parchment paper and set aside.
2. Spread half of the butter crackers with the marshmallow crème. Spread the remaining butter crackers with the peanut butter. Sandwich the two crackers together to create a cracker stacker. Place the cracker stackers on the prepared baking sheets and refrigerate until firm, 20 to 30 minutes.
3. Melt the candy coating according to package directions, or until smooth. Dunk each cracker stacker one at a time into the candy coating, allowing excess chocolate to drip off. Return to the baking sheets and immediately sprinkle the tops with sprinkles. Repeat with remaining cracker stackers and allow treats to set completely before serving.

Vermont Maple Pecan Pie

Recipe Courtesy of Heather Terhune



Ingredients for Pie Crust (makes a double crust, reserve one and freeze for a later date):

- 12 tbsp. (1 ½ sticks) very cold unsalted butter
- 1/3 cup cold vegetable shortening
- 3 cups all-purpose flour
- 1 tsp kosher salt
- 1 tbsp. sugar
- ¼ cup ice water
- ¼ cup chilled vodka (this makes the dough flakier)

Ingredients for Filling:

- 3 eggs, room temperature
- ½ cup maple sugar (if you can't find it, substitute regular white sugar)
- 1 cup Vermont maple syrup
- 3 tablespoons butter, melted
- ½ teaspoon pure vanilla extract
- ¼ teaspoon salt
- 2 cups pecan halves, toasted

Directions for Pie Crust:

1. Dice butter and chill.
2. Place flour, salt, & sugar in a food processor fitted with the blade attachment.
3. Pulse a few times to mix.
4. Add chilled butter & shortening and pulse 10 times until the butter is the size of fresh green peas.
5. With the machine running add the vodka and water through the feed tube until the dough starts to form a ball.
6. Dump dough onto a floured board.
7. Divide into two disks.
8. Wrap each in plastic film.
9. Refrigerate one disk for 30 minutes. Freeze the other disk for another use.
10. Roll dough on a well-floured board into a circle. Roll from the center to the edge.
11. Make sure the dough is at least one inch larger than the 9-inch pie pan.
12. Fold dough in half and place it in the pie pan. Unfold to fit in the pan.
13. Trim the dough and flute the edges as desired. Chill while you make the filling.

Directions for Filling:

1. Preheat oven to 375° degrees.
2. In a bowl, whisk eggs and maple sugar until smooth. Add maple syrup, butter, vanilla, salt and pecans.
3. Pour into prepared crust.
4. Bake for 30-40 minutes or until a knife inserted in the center comes out clean.
5. Cool on a wire rack for 1 hour.
6. If desired, top with whipped cream to serve.

Peppermint Chocolate Cheesecake

Recipe Courtesy of George Geary



Materials:

- 10-inch cheesecake pan or springform pan with 3-inch sides

Ingredients for Crust:

- 2 cup chocolate cookie crumbs (Oreos)
- 1/3 cup unsalted butter, melted

Ingredients for Filling:

- 2 ½ lbs. cream cheese, softened
- 1 cup sour cream
- 2 cups granulated sugar
- 6 large eggs, at room temperature
- 6 oz semisweet chocolate, melted and cooled
- 2/3 cup all-purpose flour, divided
- 2 tsp vanilla extract
- ½ tsp peppermint extract
- 12oz semisweet chocolate chunks
- 1 cup crushed candy canes

Ingredients for Decoration:

- Classic Whipped Cream Topping
- ¼ cup crushed candy canes

Ingredients for Whipped Topping (1 Cup):

- ½ cup heavy whipping (35%) cream
- 2 tbsp granulated sugar

Directions for Cheesecake:

1. Preheat oven to 350F
2. Crust: In a bowl, combine cookie crumbs and butter. Press into bottom of cheesecake pan and freeze.
3. Filling: In a mixer bowl fitted with paddle attachments, beat cream cheese, sour cream and sugar on medium-high speed until very smooth, about 3 minutes. Add eggs, one at a time, beating after each addition. With the mixer running, pour in melted chocolate in a steady stream.

Stir ½ cup of the flour, vanilla and peppermint extract. In a small bowl, coat chocolate chunks and candy canes with the remaining flour. Fold into batter by hand.
4. Pour over frozen crust, smoothing out to sides of pan. Bake in preheated oven until top is light brown and center has slight jiggle to it, 60 to 75 minutes. Let cool in pan on a wire rack for 2 hours. Cover with plastic wrap and refrigerate for at least 6 hours before decorating or serving.
5. Decoration: Ice top of cake with Classic Whipped Cream Topping or pipe a ribbon around border, if desired. Top with crushed candy canes.

Tip: To crush candy canes, place them in a sealable plastic bag and pound with a meat pounder until crushed to desired coarseness.

Directions for Whipped Topping:

1. In a well-chilled mixer bowl fitted with whip attachment, whip cream on medium-high speed until soft peaks form. With the mixer running, sprinkle with sugar and whip until firm peaks form.
2. Pipe a ribbon or rosettes around the border of cheesecake or ice the entire top.
4. Bake for 30-40 minutes or until a knife inserted in the center comes out clean.
5. Cool on a wire rack for 1 hour.
6. If desired, top with whipped cream to serve.

Pork Tamales

Recipe Courtesy of Vanessa Mathison



Ingredients:

- One 8-ounce package dried corn husks
- 10 ounces (1 1/3 cups) of pork lard
- Salt
- 3 1/2 cups dried masa harina mixed with 2 1/4 cups hot water
- 1 1/2 teaspoon baking powder
- 1 to 1 1/2 cups chicken broth
- Approximately 7 pounds boneless pork shoulder (or 1 whole piece of boneless pork shoulder)
- Two 15 oz. cans of red enchilada sauce

Ingredients for Decoration:

- Classic Whipped Cream Topping
- 1/4 cup crushed candy canes

Ingredients for Whipped Topping (1 Cup):

- 1/2 cup heavy whipping (35%) cream
- 2 tbsp granulated sugar

Directions:

1. Prepare the cornhusks. Cover the husks with very hot water, weight with a plate to keep them submerged, and let stand for a couple of hours until the husks are pliable. For forming the tamales, separate out 28 of the largest and most pliable husks—ones that are at least 6 inches across on the wider end and 6 or 7 inches long.

If you can't find enough large ones, overlap a couple of the smaller ones to give wide, sturdy surfaces to spread the batter on. Pat the chosen husks dry with a towel. Set aside.

2. Prepare the batter. With an electric mixer on medium-high speed, beat the lard with 2 teaspoons salt and the baking powder until light in texture, about 1 minute. Continue beating as you add the masa (already mixed with the water) in three additions. Reduce the speed to medium-low and add 1 cup of the broth. Continue beating for another minute or so, until a ½ teaspoon dollop of the batter floats in a cup of cold water (if it floats you can be sure the tamales will be tender and light).

Beat in enough of the remaining ½ cup of broth to give the mixture the consistency of soft (not runny) cake batter; it should hold its shape in a spoon. Taste the batter and season with additional salt if you think it needs some. For the lightest textured tamales, refrigerate the batter for an hour or so, then re-beat, adding a little more broth or water to bring the mixture to the soft consistency it had before.

3. Prepare the filling. Cut pork into about 4 inch square chunks. Fill large saucepan with water, add the meat and bring to a boil over high heat. Partially cover and reduce the temperature to keep the liquid at a gentle simmer until the meat is fall-apart tender, about 1 hour. Let cool for a few minutes, then use a slotted spoon to remove the meat.

Discard water. Use fingers or 2 forks to break the meat into coarse shreds, removing fat. Return shredded meat into empty saucepan and add 1-2 jars of enchilada sauce, filling should be thick not runny.

4. Set up the steamer. It is best to line the rack or upper part of the steamer with leftover cornhusks to protect the tamales from direct contact with the steam. Make sure to leave tiny spaces between the husks so condensing steam can drain off.

5. Form the tamales. Cut twenty-five 8- to 10-inch pieces of string or thin strips of cornhusks. One at a time, form the tamales: Lay out one of your chosen cornhusks with the tapering end toward you. Spread 1-2 heaping tablespoon of the batter into about a 4-inch square, leaving at least a 1 ½-inch border on the side toward you and a ¾-inch border along the other sides (with large husks, the borders will be much bigger).

Spoon a heaping tablespoon of the filling in the center of the batter. Pick up the two long sides of the cornhusks and bring them together (this will cause the batter to surround the filling). If the uncovered borders of the two long sides you're holding are narrow, tuck one side under the other; if wide, roll both sides in the same direction around the tamale. (If the husk is small, you may feel more comfortable wrapping the tamale in a second husk.)

Finally, fold up the empty 1 ½-inch section of the husk (to form a tightly closed “bottom” leaving the top open), and secure it in place by loosely tying one of the strings or strips of husk around the tamale. As they’re made, stand the tamales on their folded bottoms in the prepared steamer. Don’t tie the tamales too tightly or pack them too closely in the steamer. They need room to expand.

6. Steam. When all the tamales are in the steamer, cover them with a layer of leftover cornhusks or cotton kitchen towel to prevent condensation water from dripping into the tamales. If the tamales don’t take up the entire steamer, fill in the open spaces with loosely wadded aluminum foil (to keep the tamales from falling over).

Set the lid in place and steam over a constant medium heat for about 1 ¼ hours. Watch carefully that all the water doesn’t boil away and, to keep the steam steady, pour boiling water into the pot when more is necessary. Tamales are done when the husk peels away from the masa easily. Let tamales stand in the steamer off the heat for a few minutes to firm up.

7. Serve and enjoy!

Baked Salt Cod with Peppers and Potatoes

Recipe Courtesy of Tony Mantuano



Ingredients:

- 2 pounds salt cod
- 8 tablespoons ($\frac{1}{2}$ cup) extra virgin olive oil
- 2 cloves garlic, peeled and smashed
- 2 large red peppers, cored and sliced into 6 equal pieces
- 1 large green pepper, cored and sliced into 6 equal pieces
- Sea salt and freshly ground pepper
- 2 medium Yukon Gold potatoes
- 1 tablespoon dried oregano
- 1 tablespoon chopped fresh parsley
- 1 tablespoon fresh lemon zest

Directions:

1. Soak cod in water in the refrigerator. Change the water twice a day for 2 to 3 days to remove any extra salt. After soaking, check for saltiness by cutting a small piece of the fish from the thickest part and taste.

2. When ready to assemble the dish, heat a sauce-pan on medium heat. After 1 minutes, add 3 tablespoons extra virgin olive oil. After another minute add the garlic and cook until lightly brown on all sides, about 5 minutes. Add the peppers and season with salt and pepper.

Reduce heat to low, cover and cook until tender, 20 to 30 minutes. Set aside until ready to use.

3. Meanwhile, remove the cod from the water and dry on paper towels. Cut into 12 pieces.

4. Preheat the oven to 375 degrees F.

5. In a large 13 x 9 x 2 baking dish add 3 tablespoons of extra virgin olive oil. Using a mandolin, thinly shave the potatoes and slightly overlap them in the dish. Season the potatoes with salt, pepper, oregano, parsley and lemon zest.

6. Lay the fish over the seasoned potatoes. Season the fish with salt and pepper. Place the peppers on top of the fish. Sprinkle 2 tablespoons extra virgin olive oil over the peppers. Season once more with salt and pepper.

7. Cook in the preheated oven for 25 minutes or until the potatoes and fish begin to brown.

8. Remove from the oven and allow to cool for 10 minutes. Take to the table and serve out of the baking dish.

Santa's Milk and Cookies Cake

Recipe Courtesy of Courtney Rich



Ingredients for the Sugar Cookie:

- $\frac{3}{4}$ cup unsalted butter, room temperature (just barely soft enough to leave a fingerprint but still cold)
- 1 cup granulated sugar
- 2 large eggs, room temperature
- $\frac{1}{2}$ teaspoon vanilla extract
- $2\frac{1}{2}$ cups all-purpose baking flour
- 1 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt

Ingredients for the Cake:

- 4 large egg whites, at room temperature
- 1 whole egg, at room temperature
- $1\frac{1}{4}$ cup buttermilk at room temperature
- 3 teaspoons vanilla extract
- 3 cups plus 3 tablespoons cake flour
- $1\frac{3}{4}$ cups granulated sugar
- 1 tablespoon + 1 teaspoon baking powder
- $\frac{3}{4}$ teaspoon salt

- 12 tablespoons unsalted butter, room temperature and cut into cubes

Ingredients for the Vanilla Buttercream:

- 1 cup unsalted butter, slightly cold (just barely soft enough to leave a fingerprint and still cold)
- 3 cups powdered sugar, sifted
- ½ teaspoon pure vanilla extract
- Pinch of salt

Ingredients for Boiled Milk Frosting:

- ¼ cup flour
- 1 teaspoon salt
- 2 cups whole milk
- 2 cups unsalted butter, softened
- 2 cups castor sugar *
- 1 teaspoon vanilla extract
- *Can substitute 1 ¾ cup granulated sugar that you grind to a finer consistency in your blender

Directions for the Sugar Cookies:

1. Preheat your oven to 400 degrees F. Pre two 8-inch round baking pans with nonstick spray, parchment paper and spray again. Set aside.
2. In the bowl of a stand mixer fitted with a paddle attachment cream the butter and sugar until light and fluffy, about 2 minutes.
3. Add the eggs and vanilla. Mix until incorporated.
4. With the mixer on low speed, add the flour, baking powder and salt. Mix until just incorporated.
5. Cover and refrigerate at least one hour.
6. Measure out the 10 ounces of dough for each of the two cake pans. Using your hands, push the dough out to the edge of the pan (doesn't need to be touching, just try to create an even circle).
7. Bake the two large cookies for 7 to 8 minutes. It shouldn't be golden brown. We want the cookie to come out still light in color so it's nice and soft in the cake.
8. For the rest of the dough, roll the dough out to about ¼ inch thick. Use cookie cutters to cut shapes and place the cookie dough 1 inch apart on the baking sheet.
9. Freeze the cut dough for 10 minutes and then bake 5 to 7 minutes (time will depend on the size of your cookies).

10. Cool completely before frosting.

For the Cake:

1. Preheat your oven to 350 degrees. Spray three 8-inch round baking pans with nonstick spray, line the bottom of each pan with parchment paper and spray again. Set aside.

2. In a medium bowl or measuring cup, combine and stir the egg whites, whole egg and the vanilla. Set aside.

3. In a bowl of an electric mixer, fitted with a paddle attachment, combine the dry ingredients together on low speed for 30 seconds.

4. Add the butter one piece at a time, about every 10 seconds. Once all the butter is added, pour in the buttermilk and mix on low for about 1 minute, until the ingredients are incorporated.

5. Scrape down the sides of bowl and begin to add the egg mixture in 3 separate batches, mixing on medium-low until light and fluffy, about 2 minutes. Fold once or twice to ensure the batter at the bottom of the bowl is incorporated and mix for another 20 to 30 seconds.

6. Using a kitchen scale, divide batter evenly among your pans (about 15 ounces of batter in each pan), spreading evenly with a small offset palette knife.

7. Bake until a cake tester or toothpick comes out with a few crumbs when inserted into the center, about 20 to 25 minutes. Check cake at 20 minutes and then set the timer for 2 to 3 minute intervals if the cake needs to bake longer. You're looking for a few moist crumbs to come out on the toothpick when inserted into the center of the cake.

8. Let the cake layers cool on racks for 10 minutes before inverting onto greased wire racks. Gently turn the cakes back up so the tops are up and cool completely.

9. Once the cakes are cooled completely, level the tops if needed.

10. Wrap each cake layer with plastic wrap and chill in freezer for at least an hour before using.

For the Vanilla Buttercream:

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed for about 2 minutes, until light and fluffy.

2. With the mixer on low speed, gradually add the powdered sugar, heavy cream, vanilla and salt.

3. Turn the mixer to medium-high speed and beat the frosting for an additional 5 minutes, until nearly white.

4. Before frosting or piping, mix the frosting by hand with a wooden spoon or spatula to push out the air pockets.

For the Boiled Milk Frosting:

1. In a medium saucepan, whisk together the flour and $\frac{1}{2}$ cup of the milk until smooth.
2. Set over medium-high heat and let cook for 1 to 2 minutes or until slightly hot, stirring frequently.
3. Whisk in remaining milk and salt. Whisk constantly until the mixture has thickened to the consistency of unset pudding (this can take up to 10 minutes).
4. Remove from heat and pour the mixture into a shallow dish. Cover the surface of the mixture with plastic wrap.
5. Place in the refrigerator until cool at least an hour
6. When cool, the mixture will be thick like custard. If a film formed on top of the mixture, remove it from the bowl.
7. In a large bowl (or a bowl of a stand mixer) beat the butter and sugar together until fluffy. Add vanilla and mix well. Beat in cooled flour mixture one tablespoon at a time on medium-high speed.

When all the flour mixture is added, beat on high speed until light and fluffy, about 6 minutes

8. Rub a little frosting between your fingers. If the sugar granulates remain, beat for 4 more minutes or until granulates cannot be detected with fingers.

ASSEMBLY:

1. Place the first vanilla cake layer, top side up, on a cake board. Spread about $\frac{3}{4}$ cup of the vanilla buttercream over the cake layer. Top with one layer of the sugar cookie rounds, followed by about $\frac{3}{4}$ cup of the boiled milk frosting.
2. Repeat step 1 for the second cake layer and cookie layer. Place the third cake layer, top side down, on top of the second layer of boiled milk frosting.
3. Apply a thin coat of the boiled milk frosting around the entire cake to lock in the crumbs. Freeze the cake for 10 mins.
4. After the crumb coat is set, apply the final coat of the boiled milk frosting.
5. To get an extra sharp edge and straight sides, you can place an acrylic disk or extra cake round on top of the crumb coat. Once the acrylic disk is in place, frost and smooth the sides of the cake. Freeze the cake for another 20 minutes.

At this point, the frosting will be a bit more set and you'll run a knife under the acrylic disk to "cut" it off from the cake. You'll have a nice crisp edge. Fill in the top of your cake with more of the boiled milk frosting.

6. Use remaining cookie dough to create shaped cutout cookies to decorate the sides of your cake.

Poinsettia Christmas Cookies

Recipe Courtesy of Emily Hutchinson



Ingredients for Brown Sugar Cookies:

- 1 cup packed brown sugar
- 1 egg
- 2 sticks unsalted butter
- 1 ½ tsp vanilla extract
- 3 cups flour
- 2 tsp baking powder
- ½ tsp salt

Ingredients for Buttercream:

- 1 ¼ cup salted butter
- 1 ¼ cup Crisco shortening
- 2 teaspoons vanilla extract
- 1 2lb bag of confectioners' powdered sugar (white powdered sugar) or about 7 ½ cups
- 4 to 5 tablespoons milk
- 4 to 5 tablespoons milk *no substitutions on butter*

SUPPLY LIST:

- 3 inch round cookie cutter
- Holly cookie cutter
- No-taste red gel paste- Wilton brand
- White icing color- Wilton Brand
- Green gel paste- Wilton brand
- Tip 366
- Tip 352
- Tip 5
- Tip 12

Directions for Brown Sugar Cookies:

1. Cream butter, brown sugar, vanilla, and egg together.
2. Mix dry ingredients, flour, baking powder, and salt in separate bowl.
3. Add dry ingredients to your wet ingredients. Mix until the cookie mix becomes dough and it pulls away from the sides of the bowl.
4. Remove dough from bowl and wrap in saran plastic, and place in fridge for 10 minutes.
5. Preheat oven to 375.
6. Flour your surface and roll dough out to ¼ inch thick. Cut your cookies out.
7. Place on a baking sheet and bake for 6-7 minutes or just when the cookie puffs up. The bottom may be slightly browned but they will still be nice and soft.
8. Once baked, let sit for one minute on the cookie sheet to firm up. Transfer to a cooling rack.

Directions for Buttercream:

1. Cream your butter and shortening until well incorporated. If you don't want your buttercream to crust over you can use all butter instead of shortening. Both must be at room temperature to prevent clumping.
2. Once creamed, add your vanilla and mix again.
3. Slowly add in your powdered sugar. Once you mix in all your powdered sugar, slowly add in your milk. The amount of milk will depend on humidity and weather. Add slowly, you can always add more but not take out.
4. Mix until smooth, maybe 30-60 seconds on medium speed. Be sure not to over- whip your buttercream. Normally a buttercream recipe says to whip until light and fluffy, you don't want to do that for this recipe.

5. After piping your buttercream, allow 6-8 hours to dry before stacking. This allows the buttercream to form a crust.

6. Store unused buttercream in an airtight container in the fridge for up to a week.

More Poinsettia cookie decorating details:

Using the large leaf tip 366, have the "beak" pointing down (that's what I call it) Gently squeeze the buttercream so it billows out the sides and slowly start to pull back for each petal. Stop squeezing where you want the petal to end.

Continue around your cookie for about 6 petals. Make sure to leave an opening for the small petals in the center. When you pipe your small petals, you will want to gently squeeze about 5 tiny petals to complete your flower. Place 5 or 6 sugar pearls in the center of your flower

More Holly cookie decorating details:

Outline your cookie with buttercream using tip 5, don't go to the very edge. Leave a little space so you can see that beautiful cookie under there. Fill in your cookie horizontally piping back and forth with your piping bag at an angle.

If you hold it straight up and down it won't look right. Once you are finished, draw the vein of the holly leaf down. Finish off your cookie with the deep red holly berries using tip 12.

Mushroom and Asparagus Frittata

Recipe Courtesy of Clair Tansey



Ingredients:

- 8 eggs
- ¼ cup 2% milk or whipping (35%) cream
- ¾ teaspoon salt, divided
- 2 tablespoons canola oil, divided
- 1 medium yellow onion, thinly sliced
- 6 button or cremini mushrooms, sliced
- 6 spears of asparagus, trimmed and cut into 2-inch lengths
- 4 ounces (115 g) plain soft goat cheese (about ⅓ cup)
- Fresh black pepper

Directions:

Serves 4

Prep Time 10 minutes or less

Ready In about 20 minutes

1. Preheat the oven to 350°F.

2. Whisk the eggs with the milk and ½ teaspoon of the salt in a medium bowl. Reserve.

3. Heat an 8- or 10-inch oven-safe frying pan over medium-high heat. Add 1 tablespoon of the canola oil. Add the onion and remaining ¼ teaspoon salt. Cook, stirring often, 2 minutes.

Add the mushrooms and cook, stirring often, another 5 minutes or until mushrooms are golden and tender. Add the asparagus and cook another 1 to 2 minutes or until tender-crisp.

4. Reduce heat to medium. Drizzle the remaining 1 tablespoon canola oil over the vegetables and spread them into an even layer. Pour the egg mixture over top. Break the goat cheese into small lumps and sprinkle evenly over the egg. Season with pepper.

Cook 1 to 2 minutes or until you can see one or two bubbling spots in the egg mixture. Transfer to the oven.

5. Bake 5 minutes. Switch on the broiler and set the timer for 2 minutes. After 2 minutes the frittata should be set but still jiggly (it will continue to cook after it comes out of the oven). If it's still wet, continue to broil, checking every 30 seconds or so. Remove from the oven and let stand 5 minutes before serving.

Make ahead: Make the frittata up to 1 day in advance and keep it, well wrapped in plastic, in the fridge. Reheat on medium in the microwave, or serve cold.

Switch it up: Instead of mushrooms and asparagus, use any combination of sliced peppers, diced zucchini, baby spinach, sliced tomatoes or broccoli florets. You can also add 2 tablespoons of chopped fresh parsley, dill, chives or basil. In place of the goat cheese, use ricotta or feta.

Dipped and Glazed Coffee Shortbread Cookies

Recipe Courtesy of Brandi Milloy



Ingredients for Cookies:

- 1 cup butter, softened at room temperature
- 1 cup powdered sugar, sifted
- 1 egg, room temperature
- ½ teaspoon kosher salt
- 3 cups all-purpose flour, sifted
- 1 tablespoon ground Kona Coffee

Ingredients for Toppings:

- 1 cup powdered sugar
- 1 ½ tablespoons coffee or espresso
- Optional: 8 oz. chocolate, melted
- Optional: Sprinkles

Directions:

Makes 2 dozen cookies

1. Into a stand up mixer, cream butter 1-2 minutes until light and fluffy. Add powdered sugar and mix. Add egg and mix to combine. Add salt and flour 1 cup at a time until dough forms. Add

ground coffee until mixed in.

2. Place dough in gallon size bag and form into log. Refrigerate at least 3 hours or overnight until firm.

3. Preheat oven to 375F and line two baking sheets with parchment paper. Using a sharp knife, slice dough into ½" slices. Place on baking sheet and bake 13 minutes or until edges are slightly golden but cookies are still soft. Allow cookies to cool completely.

4. Into a bowl, mix powdered sugar and coffee until smooth. Dip cookies half way into glaze and place on wire rack to set. Another topping could be to dip the cookies half way into melted dark or milk chocolate.

Optional: Add sprinkles.

Chicken Pot Pie with Spring Vegetables

Recipe Courtesy of Julia Collin Davison



Ingredients:

- 1 (9 ½ by 9 inch) sheet puff pastry, thawed
- 4 tablespoons unsalted butter
- 1 pound leeks, white and light green parts only, halved lengthwise, cut into ½ inch pieces, and washed thoroughly
- 4 carrots, peeled and cut into ½ inch pieces
- Salt and pepper
- ½ cup all-purpose flour
- 4 garlic cloves, minced
- 1 teaspoon tomato paste
- 3 cups chicken broth, plus extra as needed
- ¼ cup heavy cream
- 1 teaspoon soy sauce
- 2 bay leaves
- 2 pounds boneless, skinless chicken thighs, trimmed and cut into 1 inch pieces
- 1 large egg, lightly beaten
- 1 pound asparagus, trimmed and cut on bias into 1 inch lengths
- 1 cup frozen peas
- 2 tablespoons chopped fresh tarragon or parsley

- 1 tablespoon grated lemon zest plus 2 teaspoons juice

Directions:

Serves 6

Total time 1 hour 30 minutes

1. Cut sheet of parchment paper to match outline of Dutch oven lid and place on large plate or upturned rimmed baking sheet. Roll puff pastry sheet into 15 by 11-inch rectangle on lightly floured counter. Using pizza cutter or sharp knife, cut pastry widthwise into ten 1 ½-inch-wide strips.

2. Space 5 pastry strips parallel and evenly across -parchment circle. Fold back first, third, and fifth strips almost completely. Lay additional pastry strip perpendicular to second and fourth strips, keeping it snug to folded edges of pastry, then unfold strips.

Repeat laying remaining 4 pastry strips evenly across parchment circle, alternating between folding back second and fourth strips and first, third, and fifth strips to create lattice pattern. Using pizza cutter, trim edges of pastry following outline of parchment circle. Cover loosely with plastic wrap and refrigerate while preparing filling.

3. Adjust oven rack to lower-middle position and heat oven to 400 degrees. Melt butter in Dutch oven over medium heat. Add leeks, carrots, and 1 teaspoon salt and cook until vegetables are softened, about 5 minutes. Stir in flour, garlic, and tomato paste and cook for 1 minute.

4. Slowly stir in broth, scraping up any browned bits and smoothing out any lumps. Stir in cream, soy sauce, and bay leaves. Bring to simmer and cook until mixture is thickened, about 3 minutes. Stir in chicken and return to simmer.

5. Off heat, cover pot with inverted lid and carefully place parchment with pastry on lid. Brush pastry with egg and sprinkle with salt. Transfer pot to oven and bake until pastry is puffed and golden brown, 25 to 30 minutes, rotating pot halfway through baking.

6. Remove pot from oven. Transfer parchment with pastry to wire rack; discard parchment. Remove lid and discard bay leaves. Stir asparagus into filling and cook over medium heat until crisp-tender, 3 to 5 minutes.

Off heat, stir in peas and let sit until heated through, about 5 minutes. Adjust filling consistency with extra hot broth as needed. Stir in tarragon and lemon zest and juice. Season with salt and pepper to taste. Set pastry on top of filling and serve.

Vanilla Caramel Budino with Salted Caramel Sauce

Recipe Courtesy of Scott Conant



Ingredients for Budino:

- 4 large egg yolks
- 1 ½ cups plus 2 tablespoons heavy cream
- 1 ½ cups plus 2 tablespoons whole milk
- ¼ cup cornstarch
- ¼ cup plus ¾ cup light brown sugar
- 1 teaspoon kosher salt
- 1 vanilla bean, split
- 4 ounces unsalted butter

Ingredients to Serve:

- ½ Cup heavy cream
- 1 teaspoon confectioners' sugar
- ¼ teaspoon vanilla extract
- Salted Caramel Sauce (recipe follows), reheated if necessary
- Flaked sea salt

Ingredients for Salted Caramel Sauce (Makes 1 cup):

- ¾ cup heavy cream
- 1 ½ teaspoons kosher salt
- ½ vanilla bean, split
- 4 ounces unsalted butter cut into pieces
- 1 cup sugar

Directions for Budino:

1. Fill a large bowl of ice water.

2. In a medium bowl, whisk together the egg yolks, the 2 tablespoons cream, the 2 tablespoons milk, and the cornstarch.

3. In a medium saucepan, combine the 1 ½ cups of cream, 1 ½ cups of milk, the ¼ cup of brown sugar, and the salt. Slit open the vanilla bean and, with the tip of a paring knife, scrape the seeds into the saucepan. Add the pod as well and bring the mixture to a simmer over medium heat.

4. In another medium saucepan, combine the ¾ cup brown sugar and the butter and cook over medium low, stirring occasionally with a wooden spoon or heat-proof spatula, until the butter is melted, the sugar dissolved, and the mixture smells nutty, about 5 minutes.

Slowly stir in the warm cream mixture (be careful as it will bubble and sputter) until well incorporated.

5. Whisk a small ladleful of the warm cream into the egg yolk mixture a little at a time. Then slowly mix the egg yolk mixture into the saucepan. Cook, stirring, until a thick custard forms.

6. Strain through a fine mesh strainer into a large heatproof measuring cup (you will have about 3 ¾ cups) or a bowl. Cool quickly by nestling the measuring cup into the ice bath and stirring the custard occasionally.

7. Divide the custard among 6 or 8 serving dishes (we use plain juice glasses), filling them no more than three-quarters full. Cover with plastic wrap, pressing on the surface to prevent a skin from forming, and refrigerate for at least 2 hours and up to 2 days.

8. To serve: In a medium bowl, combine the heavy cream, confectioners' sugar, and vanilla and whisk to medium peaks. Pour 2 to 3 tablespoons of the Salted Caramel Sauce over each. Top with a dollop of whipped cream and a pinch of sea salt.

Directions for Caramel Sauce:

1. the seeds into the cream with the tip of a paring knife. Add the pod to the saucepan as well, and bring the cream to a simmer over medium heat.

2. Meanwhile, combine the butter and sugar in a medium saucepan, and cook, stirring occasionally with a wooden spoon or heat-proof spatula, until the butter and sugar have

melted are a deep amber color. (The caramel will bubble and look strange as it cooks. Once the sugar melts, and the moisture from the butter evaporates, the mixture should become thin and glossy.)

Carefully add the hot cream; it will bubble and spurt but will settle down. Stir well to combine then strain through a fine mesh strainer. The sauce will keep, covered and refrigerated, for at least 1 week. Reheat it gently before using.

Swedish Meatball Pasta

Recipe Courtesy of Toya Boudy



Ingredients:

- 1 lb ground beef
- ½ cup seasoned bread crumbs
- ½ onion, finely minced
- 1 egg
- ½ tablespoon salt, for meatballs
- ½ tablespoon pepper, for meatballs
- 2 tablespoons canola oil
- 2 cups beef broth
- 2 cups milk
- ½ tablespoon salt, for sauce
- ½ tablespoon pepper, for sauce
- 1 tablespoon Worcestershire sauce
- 4 cups egg noodle
- 1 cup shredded parmesan cheese
- ½ cup fresh parsley, chopped

Directions:

1. In a large bowl, combine the ground beef, breadcrumbs, onion, egg, salt, and pepper, mixing until evenly combined.
2. Heat the canola oil in a pot over medium-high heat. Take about a golf-ball size of the meatball mixture and roll it into balls. Place the meatballs into the pot, cooking for one minute. Flip the meatballs.
3. Add the beef broth, milk, salt, pepper, and Worcestershire sauce and give it a stir.
4. Bring the liquid to a boil, then add the egg noodles. Stir constantly until the pasta is cooked and the liquid has reduced to a sauce that coats the noodles, about seven to eight minutes.
5. Add the parmesan and the parsley, stirring until the cheese is melted.