

CHRISTMAS COOKIES & HOLIDAY BAKING

includes over 40 recipes for cookies, biscotti, truffles, cakes, breads, scones and more!

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forward

Welcome to the Family.

My name is Carrie and I live in northwestern New Jersey with my husband, two daughters and two dogs. Like so many of you, I'm a busy Mom juggling daily life. Marriage. Kids. Pets. House. Family. Volunteering. The list goes on, but one thing remains constant in our home, we find time to eat together.

It doesn't have to be a gourmet meal or at a specific time. In fact, sometimes it's only once a week at 3pm in the afternoon, but finding time to catch up around the table keeps us connected.

The kitchen has always been a place where everyone gathers to share stories and work together. It's family. It's memories. It's my comfort zone. It's Carrie's Experimental Kitchen.

The Blog.

In 2011, I started Carrie's Experimental Kitchen so that my family and friends could find the recipes I was often creating at home. I never measured when I cooked so this was a bit of a challenge. Since starting the blog, I've created over 1,000 recipes and it has been a constant resource for not only myself, but my loved ones as well.

All recipes are tried, true and tested by my family and friends. In fact, if they don't like one of my kitchen experiments, it doesn't even make it onto the blog!

The Recipes.

At Carrie's Experimental Kitchen you'll find quick and easy family-friendly recipes created by experimenting with what I happen have on hand in my pantry or what I find during trips to my local market. I love cooking with fresh herbs and produce, so most of my recipes incorporate those aromatic flavors. My recipes are simple to recreate at home, are easy to follow and contain locally sourced ingredients.

This eBook contains 43 of my favorite sweet treats including Christmas cookies and other holiday baking ideas. You can freeze most cookies for up to 6 months in an airtight container. I generally begin my holiday baking after Thanksgiving and store the well-cooled cookies in a resealable freezer bag. Then, when I'm ready to make a platter of cookies, I pull out only what I need at that time.

Thank you for downloading this collection of recipes and I hope you enjoy experimenting with them in your own kitchen!

Carrie

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blueberry pie tassies

Blueberry Pie Tassies are a simple, small bite sized dessert, similar to a cream cheese cookie; then filled with your favorite pie filling.

Total time: 40 min Yield: 24

Ingredients

- ☐ 1/2 c . Softened Salted Butter, 1 stick
- ☐ 3 oz . Softened Cream Cheese
- ☐ 1/4 c . [Granulated Sugar](#)
- ☐ 1 c . [All Purpose Flour](#)
- ☐ 1 c . Canned Blueberry Pie Filling
- ☐ [Cooking Spray](#)



Instructions

1. Preheat oven to 350 degrees F.
2. In a bowl, combine the butter, cream cheese, sugar and flour and beat together.
3. Spray a mini muffin tin with cooking spray and make 24 1-inch balls with the dough and place in the muffin tin; then form a cup using a tart shaper so that there are equal parts of dough on the bottom and sides of the tin.
4. Spoon in blueberry pie filling into the cup and bake for 25-30 minutes. Tassies are done with the edges are lightly brown.
5. Cool completely before storing in an airtight container in the refrigerator. Can be also be frozen for up to 3 months.

chocolate drizzled macaroons

Chocolate Drizzled Coconut Macaroons made with almond flour, coconut and egg whites are a low carb dessert option when you're craving something sweet.

Total time: 23 min Yield: 12

Ingredients

- ☐ 1/4 c. [Super Fine Almond Flour](#)
- ☐ 1/2 c. [Shredded Coconut](#)
- ☐ 1 packet(.035oz) [Stevia Sweetener](#)
- ☐ 1 tbsp. [Vanilla Extract](#)
- ☐ 1 tbsp. [Coconut Oil](#)
- ☐ 3 large Egg Whites
- ☐ 2 oz. Dark Chocolate, melted (for drizzle)



Instructions

1. Preheat oven to 400 degree F.
2. Heat the oil until melted; then add the vanilla extract.
3. Combine the flour, coconut and stevia in a mixing bowl; then add the oil mixture.
4. In a separate bowl, whisk (either by hand or using an electric hand mixer) the egg whites until stiff peaks form; then gently fold them into the flour mixture. (You do not want to over mix, just enough to moisten the dough.)
5. Drop a tablespoon of the mixture onto a non stick baking sheet or one that has been lined with parchment paper or a Silpat mat; then bake for 7-8 minutes until the edges and tops turn golden brown. Remove from the oven and allow to cool completely.
6. While the cookies are cooling, melt the chocolate using either a double boiler or in the microwave at 15 second increments; then drizzle the chocolate on top of the cookies.

cinnamon walnut pinwheels

These Cinnamon Walnut Pinwheel Cookies are rich, buttery and simple to make. A must add to your holiday baking list!

Total time: 48 min Yield: 30

Ingredients

- ☐ 1 c . Unsalted Butter, softened to room temperature
- ☐ 8 oz . Cream Cheese
- ☐ 1 1/2 tsp . Salt
- ☐ 2 1/2 c . [All Purpose Flour](#)
- ☐ 1/2 c . [Granulated Sugar](#)
- ☐ 2 tsp . [Ground Cinnamon](#)
- ☐ 1 c . Finely Chopped Walnuts



Instructions

1. Beat butter and cream cheese together in a large bowl with an electric mixer until well blended; then add the salt and gradually add the flour on low speed until the dough comes together.
2. Divide the dough in half with lightly floured hands, wrap in plastic wrap and refrigerate for 1 hour until firm or overnight.
3. Preheat oven to 350 degrees F and remove dough from the refrigerator.
4. In a small bowl combine the sugar, cinnamon and walnuts.
5. On a lightly floured surface, roll 1 disk of chilled dough into a rectangle; about 1/4-inch thick.
6. Spread half of the sugar mixture on top of the dough and tightly roll the dough lengthwise; then cut into 1/2-inch thick slices.
7. Place the slices 1" apart on a baking sheet topped with cooking spray, parchment paper or silicone mat. (approx. 16 slices per disk)
8. Bake for 15-18 minutes until they are lightly brown. To cool, transfer cookies to a wire rack. Repeat with remaining disk of dough.

**Please add an additional 1 hour for chill time*

eggnog cookies

Don't forget to leave a plate of cookies out on Christmas Eve. The "big guy" looks forward to these soft and chewy Eggnog Cookies, made with creamy eggnog, cinnamon and nutmeg every year.

Total time: 30 min Yield: 36

Ingredients

- ☐ 2 1/4 c. [all-purpose flour](#)
- ☐ 1 tsp. [baking powder](#)
- ☐ 1/2 tsp. [ground cinnamon](#)
- ☐ 1/2 tsp. [ground nutmeg](#)
- ☐ 1 1/4 c. [granulated sugar](#)
- ☐ 3/4 c. butter, softened
- ☐ 1/2 c. eggnog
- ☐ 1 tsp. vanilla
- ☐ 2 large egg yolks

Instructions

1. Preheat oven to 325 degrees F.
2. In a bowl, combine all the dry ingredients together.
3. In a separate larger bowl, cream together the sugar and butter. Add eggnog, vanilla and egg yolks and beat with a spoon until smooth.
4. Add the flour mixture to the wet mixture; mix well. Drop the dough onto an ungreased baking sheet with a teaspoon about 1 inch apart; then sprinkle with nutmeg. Bake for approximately 20 minutes or until bottoms turn light brown.



italian anise cookies

Italian Anise Cookies traditionally are a soft, licorice flavored cookie covered with a powdered sugar glaze and nonpareils sprinkled on top.

Total time: 30 min Yield: 40

Ingredients

FOR THE ANISE COOKIES

- ☐ 3 c. [All Purpose Flour](#)
- ☐ 3 tsp. [Baking Powder](#)
- ☐ 3/4 c. [Granulated Sugar](#)
- ☐ 3 large Eggs
- ☐ 1/2 c. Butter, melted
- ☐ 1 tsp. [Anise Extract](#)
- ☐ Nonpareils, for decoration

FOR THE ICING

- ☐ 1 c. [Confectioners Sugar](#)
- ☐ 1 tsp. [Anise Extract](#)
- ☐ 2 tbsp. Milk



Instructions

FOR THE ANISE COOKIES

1. Preheat oven to 350 degrees F.
2. Start by adding all ingredients to your mixer; then slowly blend until the dough forms.
3. Line a baking sheet with parchment paper or Silpat mat and drop 1 tbsp. of the dough onto the pan. (The cookie won't spread much so you can place them about 2" apart.)
4. Bake for about 10 minutes or until the bottoms turn a light brown. Remove the cookies from the oven and allow to cool for 5 minutes before transferring them to a wire rack to cool completely.
5. Once the cookies have cooled, dip the top of the cookie into the sugar mixture, place back on the wire rack; then sprinkle with nonpareils. (I like to dip about three to four cookies; then sprinkle because you want to make sure the sugar is still wet so the nonpareils will adhere.)

FOR THE ICING

1. Combine the confectioners sugar, anise extract and milk in a small bowl and mix until the sugar is smooth.

key lime pie tassies

Enjoy one of your favorite desserts in individual portion sizes with these Key Lime Pie Tassies made with key limes in a graham cracker crust. Serve as-is, top with whipped cream or sprinkle some fresh lime zest on top.

Total time: 30 min Yield: 24

Ingredients

FOR THE CRUST

- ☐ 12 [Honey Graham Crackers](#)
- ☐ 6 tbsp. Butter, melted
- ☐ 2 tbsp. [Granulated Sugar](#)
- ☐ 1 Key Lime

[Cooking Spray](#)

FOR THE FILLING

- ☐ 2 large Egg Yolks
- ☐ 1- 14(ounce) can [Sweetened Condensed Milk](#)
- ☐ 1/2 c. [Key Lime Juice](#)



Instructions

FOR THE CRUST

1. Preheat oven to 350 degrees F.
2. Combine the graham cracker crumbs, melted butter, sugar and the zest from the lime in a bowl until it's crumbly. (If it doesn't stick together, add a bit more melted butter.)
3. Spray the muffin tin with cooking spray and add approximately one tablespoon of the mixture in the muffin tin. Using your fingers or the mini tart shaper, form a "cup" so that there are equal parts of the graham cracker mixture on the bottom and sides of the tin.
4. Place the pan in the oven and bake for 20 minutes; then remove for filling.

FOR THE FILLING

1. While the shells are baking, prepare the filling by combining egg yolks, key lime juice and sweetened condensed milk.
2. Pour the batter into each tassie shell and fill it 3/4 of the way to the top; then place the pan back in the oven and bake for another 10 minutes. You may have a little extra filling leftover.

oatmeal pecan chocolate chip cookies

Add these Oatmeal Pecan Chocolate Chip Cookies to your holiday baking list. They're moist, super flavorful and great for dunking!

Total time: 27 min Yield: 48

Ingredients

- ☐ 2 Sticks Butter, softened
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 1/2 c. [Brown Sugar](#), packed
- ☐ 2 large Eggs
- ☐ 1 tsp. [Vanilla Extract](#)
- ☐ 1 tsp. [Baking Soda](#)
- ☐ 1 1/2 c. [All-Purpose Flour](#)
- ☐ 3 c. [Oats](#)
- ☐ 1 c. [Chopped Pecans](#)
- ☐ 1/2 c. [Mini Chocolate Chips](#)



Instructions

1. In a large bowl, cream together the butter and sugar. Add eggs and vanilla and mix well.
2. Next, add the flour and baking soda and mix well. Add the oats, pecans and chocolate chips and mix well.
3. Using a kitchen teaspoon, drop the cookie dough onto a greased baking sheet, leaving about 1-2" between them. Bake at 350 degrees for 10-12 minutes. Let cool.

pecan snowballs

Pecan Snowballs are a rich, buttery pecan cookie rolled in confectioners sugar and make a delicious addition to your holiday cookie platters.

Total time: 35 min Yield: 24

Ingredients

- ☐ 1 c. [All-Purpose Flour](#)
- ☐ 4 oz. Salted Butter, chilled and sliced
- ☐ 1/4 c. [Granulated Sugar](#)
- ☐ 1/2 c. Pecans, finely chopped
- ☐ Confectioners Sugar, for rolling



Instructions

1. Start by adding the flour, granulated sugar, and chilled butter to a food processor; then pulse until the butter resembles coarse meal.
2. Next, add the chopped pecans and pulse again until the dough is well blended. Remove the dough from the food processor, wrap it in plastic wrap and refrigerate for at least 1 hour up to overnight. You want to make sure the butter gets firm again before baking.
3. Preheat oven to 350 degrees F.
4. When you're ready to bake the cookies, remove the dough from the refrigerator and roll into balls (I made mine about 2") and place them on a nonstick baking sheet (or one covered in either parchment paper or a Silpat mat).
5. Bake the cookies for about 15-20 minutes until the bottoms turn slightly brown.
6. Remove the cookies from the oven and allow to cool completely. Once cooled, roll the Pecan Snowballs into confectioners sugar and place in an airtight container.

raspberry linzer tarts

Raspberry Linzer Tarts are one of our favorite holiday treats and are made with two buttery cookies filled with tart raspberry preserves.

Total time: 38 min Yield: 36

Ingredients

- ☐ 3/4 lb. Salted Butter, softened
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 1 tsp. [Vanilla Extract](#)
- ☐ 3 c. All-Purpose Flour; plus extra for rolling
- ☐ 3/4 c. Seedless Raspberry Preserves
- ☐ Confectioners Sugar, for dusting



Instructions

1. Preheat oven to 350 degrees F.
2. Cream together the butter and sugar until well combined; then add the vanilla.
3. Next, add the flour and mix well; then place the dough onto a floured surface and shape into a flat disc. Chill in the refrigerator for 30 minutes.
4. Remove the dough and roll out to 1/4" thick; then cut out two 3/4" rounds. Cut out a hole from one of the circles (I use a juice glass and a shot glass to cut out the center).
5. Place all of the cookies on an ungreased baking sheet or on parchment paper. Bake for 20-25 minutes or until the edges begin to brown.
6. Allow to cool slightly; then spread some preserves on the full round cookie and top with the cut out cookie.
7. Cool completely and dust with confectioners sugar.

rosemary lemon ricotta cookies

Rosemary Lemon Ricotta Cookies are soft, cake-like cookies with hints of woodsy rosemary and fresh lemon. These cookies can be stored in an airtight container for up to one month.

Total time: 27 min Yield: 36

Ingredients

- ☐ 1/2 c. Salted Butter, softened
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 1 Large Egg
- ☐ 1 c. Ricotta Cheese
- ☐ 1 Lemon, zest and juice (approx. 3 tbsp.)
- ☐ 1 tbsp. Fresh Rosemary, chopped
- ☐ 2 c. [All Purpose Flour](#)
- ☐ 1/2 tsp. [Baking Soda](#)
- ☐ Confectioners Sugar, to sprinkle tops if desired



Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine the butter and sugar and beat until smooth.
3. Add the egg, ricotta cheese, lemon zest & juice and rosemary; mix well.
4. Next, add the flour and baking soda; mix well.
5. Using a kitchen teaspoon, drop the dough onto a greased or parchment paper lined baking sheet 1" apart. Bake for 10-12 minutes until the cookies puff up and the edges turn slightly brown. Remove from oven and let cool for 5 minutes before moving to a cooling rack to cool completely. Sprinkle with confectioners sugar before eating, if desired.

biscotti

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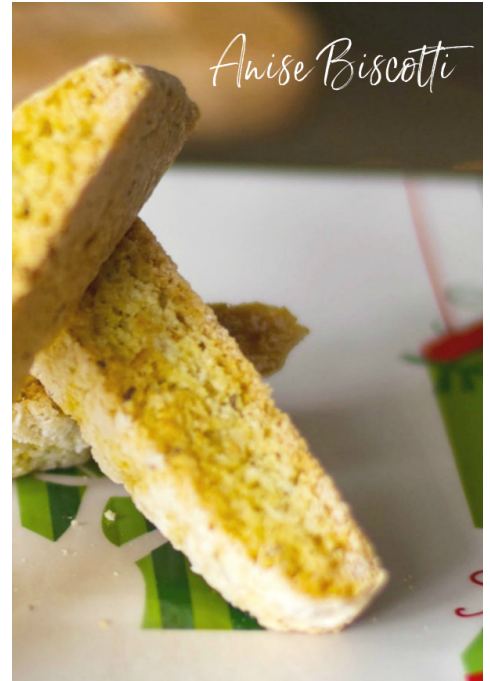
anise biscotti

Anise Biscotti is a licorice flavored Italian cookie with a crunchy outside and a soft inside that's perfect for dunking into your favorite hot beverage.

Total time: 1hr Yield: 30

Ingredients

- ☐ 2 c. [All-Purpose Flour](#)
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 1/2 tsp. [Baking Powder](#)
- ☐ 1/2 tsp. [Baking Soda](#)
- ☐ 1 1/2 tsp. [Anise Seeds](#)
- ☐ 1 tsp. [Anise Extract](#)
- ☐ 3 large Eggs
- ☐ [Cooking Spray](#)



Instructions

1. Preheat oven to 325° F.
2. Combine the flour, sugar, baking powder, baking soda and anise seeds in a large bowl until well blended.
3. In a separate smaller bowl, whisk together the eggs and anise extract.
4. Add the egg mixture to the flour mixture and mix well until all of the ingredients have been incorporated.
5. Turn the dough onto a lightly floured surface and knead until the dough is no longer sticky; then form two, 12-inch long logs and flatten them down so that it is no higher than 1-inch.
6. Spray a baking sheet with cooking spray, add the dough and bake for 30 minutes.
7. Remove from the oven and let cool; then slice diagonally into 1/2-inch thick slices and put them back on the baking sheet.
8. Bake for an additional 8-10 minutes per side; then remove from the oven. Let cool and allow to harden before serving.

cappuccino white chocolate biscotti

Cappuccino White Chocolate Biscotti combines the favorite Italian, crunchy cookie and cappuccino all in one.

Total time: 1hr Yield: 36

Ingredients

- ☐ 2 c. [All-Purpose Flour](#)
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 1/2 tsp. [Baking Powder](#)
- ☐ 1/2 tsp. [Baking Soda](#)
- ☐ 1 tsp. [Vanilla Extract](#)
- ☐ 3 large Eggs
- ☐ 3 tbsp. Brewed Espresso (or strong coffee)
- ☐ 1/2 c. White Chocolate Chips
- ☐ [Cooking Spray](#)



Instructions

1. Preheat oven to 325 degrees F.
2. Combine the flour, sugar, baking powder and soda in a bowl until well blended. In a separate bowl, whisk together the eggs, espresso, and vanilla; then add to the dry ingredients. Mix well; then fold in the chocolate chips.
3. Turn the dough onto a lightly floured surface and knead the dough until it is no longer sticky; then form two 12-inch long log shapes. Gently press down on the dough to flatten it a bit so it is no higher than 1-inch.
4. Spray a baking sheet with cooking spray, add the dough and bake for 30 minutes. Remove from oven and let cool, then slice diagonally into 1/2" thick slices and put them back on the baking sheet.
5. Bake for an additional 8-10 minutes per side, then remove from the oven. Let cool and allow to harden before serving.

cranberry white chocolate biscotti

These Cranberry White Chocolate Biscotti are my absolute favorite with the perfect combination of sweet and crunchy.

Total time: 1hr Yield: 36

Ingredients

- ☐ 2 c. All-Purpose Flour
- ☐ 1 c. Granulated Sugar
- ☐ 1/2 tsp. Baking Powder
- ☐ 1/2 tsp. Baking Soda
- ☐ 1 tsp. Vanilla Extract
- ☐ 3 Large Eggs
- ☐ 1 c. Dried Cranberries
- ☐ 1 c. White Chocolate Chips



Instructions

1. In a bowl, combine the flour, sugar, baking powder, and baking soda until well blended.
2. In a separate bowl, whisk together the vanilla extract and eggs. Add the egg mixture to the flour mixture, mixing well.
3. Next fold in the cranberries and chocolate. Turn the dough onto a lightly floured surface and knead until the dough is no longer sticky, then form a 12" long log and flatten down so that it is no higher than 1".
4. Spray a baking sheet with cooking spray, add the dough and bake at 325 degrees F for 25-30 minutes. Remove from the oven and let cool, then slice diagonally into 1/2" slices and put them back on the baking sheet.
5. Bake for an additional 10 minutes per side and remove from oven. Let cool and allow to harden before serving.

hazelnut biscotti

Hazelnut Biscotti made with Frangelico and hazelnuts is a hard, Italian cookie that tastes even better when dunked in milk, tea, coffee or cappuccino.

Total time: 1hr Yield: 36

Ingredients

- ☐ 2 c. All-Purpose Flour
- ☐ 1 c. Granulated Sugar
- ☐ 1/2 tsp. Baking Powder
- ☐ 1/2 tsp. Baking Soda
- ☐ 1 tsp. Vanilla Extract
- ☐ 2 tbsp. Frangelico (hazelnut liquor)
- ☐ 3 Large Eggs
- ☐ 1/2 c. Hazelnuts, chopped
- ☐ Cooking Spray



Instructions

1. In a bowl, mix together the flour, sugar, baking powder, and baking soda until well blended.
2. In a separate bowl, whisk together the eggs, Frangelico and vanilla.. Add the egg mixture to the flour mixture and mix well until all of the ingredients have been incorporated.
3. Next, fold in the hazelnuts. Turn the dough onto a lightly floured surface and knead until the dough is no longer sticky, then form two, 12" long log shapes and flatten down so that it is no higher than 1-inch.
4. Spray a baking sheet with cooking spray, add the dough and bake at 325° F for 30 minutes Remove from oven and let cool, then slice diagonally into 1/2-inch thick slices and put them back on the baking sheet.
5. Bake an additional 8-10 minutes per side, then remove from the oven. Let cool and allow to harden before serving.

sea salt dark chocolate cherry biscotti

Biscotti is an Italian cookie that's perfect for dunking and this one made with sea salt dark chocolate and dried chopped cherries is going to be your new favorite. If left at room temperature, they'll last about one week or you can freeze them for up to four months.

Total time: 45min

Yield: 24

Ingredients

- ☐ 2 c. [All-Purpose Flour](#)
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 1/2 tsp. [Baking Powder](#)
- ☐ 1/2 tsp. [Baking Soda](#)
- ☐ 1 tsp. [Vanilla Extract](#)
- ☐ 3 large Eggs
- ☐ 1/2 c. Dried Cherries, chopped
- ☐ 3.5 oz. Sea Salt Dark Chocolate, chopped

Instructions

1. Preheat oven to 325 degrees F.
2. Mix all of the dry ingredients together in a bowl and set aside.
3. In a smaller bowl, combine eggs and vanilla extract. Whisk together until smooth; then add to the flour mixture. Mix well; then add the dried cherries and chopped up chocolate.
4. Transfer the dough to a lightly floured board and knead about 8-10 times; then cut the dough in half and form two 8-inch long logs and place them on a baking sheet that has been sprayed with cooking spray or lined with parchment or a Silpat mat.
5. Press down lightly on the logs to flatten them out a bit and bake for about 20-25 minutes or until the bottom turns light brown.
6. Remove the tray from the oven and allow to cool for about 10 minutes; then slice the biscotti diagonally into 1"-1 1/2" thick slices.
7. Place them back on your baking sheet bake them for an additional 20 minutes, flipping them over halfway to brown on each side. Remove the biscotti from the oven, transfer to a wire rack and allow to cool completely before storing them in an airtight container.



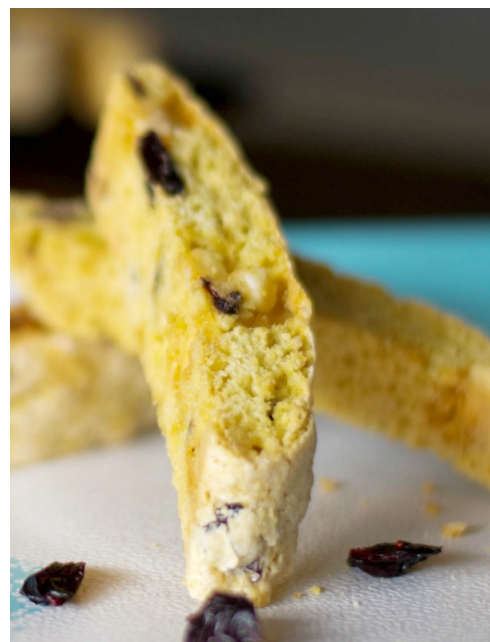
white chocolate blueberry biscotti

White Chocolate Blueberry Biscotti is an Italian cookie that's crunchy and sweet at the same time and make a tasty addition to holiday dessert platters.

Total time: 1hr Yield: 36

Ingredients

- ☐ 2 c. [All-Purpose Flour](#)
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 1/2 tsp. [Baking Powder](#)
- ☐ 1/2 tsp. [Baking Soda](#)
- ☐ 1 tsp. [Vanilla Extract](#)
- ☐ 3 large Eggs
- ☐ 1/2 c. Dried Blueberries
- ☐ 1/2 c. White Chocolate, chips or chopped bars
- ☐ [Cooking Spray](#)



Instructions

1. In a bowl, combine the flour, sugar, baking powder, and baking soda until well blended.
2. In a separate bowl, whisk together the eggs and vanilla. Add the egg mixture to the flour mixture and mix well until all of the ingredients have been incorporated.
3. Next, fold in the blueberries and chocolate.
4. Turn the dough onto a lightly floured surface and knead until the dough is no longer sticky, then form two, 12" long log shapes and flatten down so that it is no higher than 1".
5. Spray a baking sheet with cooking spray or line with parchment paper; then add the dough and bake at 325° F for 30 minutes.
6. Remove from oven and let cool, then slice diagonally into 1/2" thick slices and put them back on the baking sheet.
7. Bake an additional 8-10 minutes per side, then remove from the oven. Allow to cool completely before storing in an airtight container.

truffles

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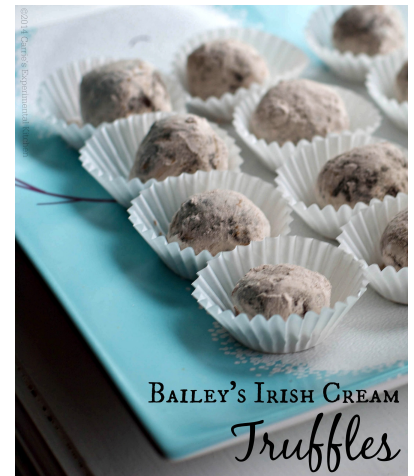
Bailey's Irish Cream Truffles

These rich and creamy Bailey's Irish Cream Truffles made with semi sweet chocolate, heavy cream and Bailey's Irish Cream are so good and perfect for any holiday or special occasion.

Total time: 25 mins Yield: 40

Ingredients

- ☐ 1/4 c . Bailey's Irish Cream
- ☐ 12 oz . Semi Sweet Chocolate
- ☐ 1/4 c . Heavy Cream
- ☐ 1 tbsp . Butter
- ☐ 2 Large Egg Yolks
- ☐ 2 tbsp . [Cocoa Powder](#)
- ☐ 1/4 c . [Confectioners Sugar](#)



Instructions

1. Add the Bailey's Irish Cream, chocolate and heavy cream to a small saucepan and melt over low heat.
2. Whisk in the egg yolks until mixture thickens; then whisk in the butter.
3. Refrigerate in an airtight container overnight or until firm.
4. Mold the mixture into 3/4" balls and place on a baking sheet lined with parchment paper.
5. Combine the cocoa powder and confectioners sugar in a small bowl; then roll the balls to coat.
6. Store in an airtight container in the refrigerator for up to 3 days or freeze for up to 1 month.

dark chocolate hazelnut truffles

Creamy chocolate hazelnut spread mixed with chopped hazelnuts; then dipped in melted dark chocolate and topped with more chopped hazelnuts.

Total time: 25 mins Yield: 30

Ingredients

- ☐ 1/4 c . Bailey's Irish Cream
- ☐ 12 oz . Semi Sweet Chocolate
- ☐ 1/4 c . Heavy Cream
- ☐ 1 tbsp . Butter
- ☐ 2 Large Egg Yolks
- ☐ 2 tbsp . [Cocoa Powder](#)
- ☐ 1/4 c . [Confectioners Sugar](#)



Instructions

1. Add 1/2 cup hazelnuts to a food processor and pulse until the nuts are chopped fine; then add the Nutella and pulse again until it's mixed well.
2. Scrape out the mixture and place in an airtight container and refrigerate until solid, approximately 3- 4 hours or overnight.
3. Line a baking sheet with parchment paper, remove the mixture from the refrigerator and form into 1" balls. Place on the parchment paper and freeze for 1-2 hours or overnight until hardened.
4. Place the remaining 1/2 cup of nuts in a small bowl; then melt the chocolate according to package directions.
5. Remove the mixture from the freezer and dip each ball into the melted chocolate then place back on the parchment paper. Top with nuts while the chocolate is still wet. Once the chocolate has dried, place in an airtight container in the refrigerator or freezer. (I like to place them in the freezer on the baking sheet to help with the drying before placing them in individual wrappers and storing them.)

**Allow for extra refrigeration time.*

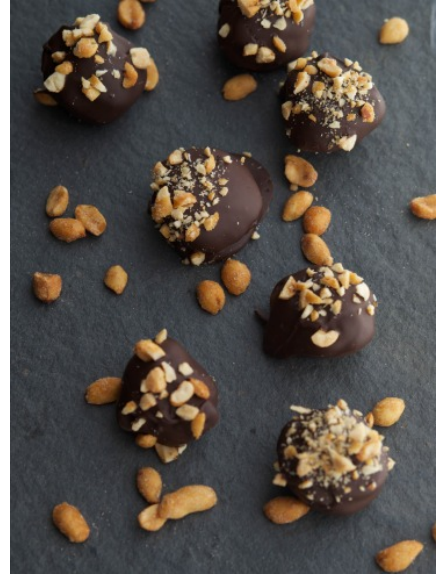
dark chocolate nutter butter truffles

If you're looking for quick and easy peanut butter and chocolate dessert, these Dark Chocolate Nutter Butter Truffles made with Nutter Butter cookies and cream cheese are just the thing.

Total time: 55 mins Yield: 24

Ingredients

- ☐ 1 lb. Package Nabisco Nutter Butter Cookies
- ☐ 4 oz. Cream Cheese, softened
- ☐ 12 oz. Dark Chocolate Chips
- ☐ 1/2 c. Honey Roasted Peanuts, chopped



Instructions

1. Place the cookies in your food processor and pulse until the cookies are finely chopped.
2. Add the cream cheese and pulse again until the mixture is combined and a ball starts to form.
3. Line a baking sheet with parchment paper and make 24 balls with the cookie mixture.
4. Place the entire baking sheet in the freezer for at least 30 minutes to allow them to freeze.
5. Remove the cookie balls from the freezer and melt the chocolate over a double boiler.
6. Dip each ball into the melted chocolate, place them back on the baking sheet and top with crushed peanuts. Repeat for all.
7. When all cookie balls have been dipped, place them in the refrigerator until you're ready to serve. (or the freezer if you can't wait and want to eat them quicker!). Store uneaten cookie balls in the refrigerator.

**Allow for extra refrigeration time.*

eggnog truffles

Rich, chocolatey and creamy Eggnog Truffles make a tasty holiday treat. Add them to your holiday baking list to enjoy for yourself or give as a hostess gift.

Total time: 30 mins Yield: 18

Ingredients

- ☐ 6 oz . Semi-Sweet Chocolate
- ☐ 1/4 c . Eggnog
- ☐ 1/4 c . Heavy Cream
- ☐ 3/4 tsp . [Ground Nutmeg](#)
- ☐ 1 Egg Yolk
- ☐ 1/2 tbsp . Butter
- ☐ 1/3 c . Powdered Sugar



Instructions

1. Add the chocolate, eggnog, heavy cream and 1/4 tsp. of the nutmeg to a medium saucepan. Stir over low heat until all of the chocolate has melted.
2. Remove from heat and whisk in the egg yolk.
3. Next, whisk in the butter until melted. Pour in a bowl, cover with plastic wrap and refrigerate overnight or until firm.
4. Using a spoon, mold the mixture into 1/2" balls. (If it starts to soften, put it in the freezer for a few minutes to stiffen while you work).
5. Combine the powdered sugar and the remaining 1/2 tsp. nutmeg and coat the balls. Keep refrigerated.

**Allow for extra refrigeration time.*

oreo truffles

Oreos combined with cream cheese; then dipped in white chocolate is a dessert that everyone will love; whether it's for holidays or a weeknight treat.

Total time: 30 mins Yield: 24

Ingredients

- ☐ 1 pkg. Double Stuffed Oreos
- ☐ 8 oz. Cream cheese, softened
- ☐ 12 oz. White Chocolate



Instructions

1. Chop Oreos up fine in a food processor. Add them to a bowl along with the cream cheese and mash together until well combined.
2. Roll into 1" balls and place on a wax covered cookie sheet. Put in the freezer for 15 minutes to harden.
3. While they are in the freezer, melt chocolate according to directions. Pull the truffles out of the freezer, and dip into chocolate. Garnish with sprinkles.

**Allow for extra refrigeration time.*

******Use wax or parchment paper to place the truffles on after they have been dipped in the chocolate; it will avoid sticking.

*******If when you melt your chocolate you find it too thick, you can add a drop or two of oil to it and mix well. It will help to thin it out.

peanut butter and jelly truffles

Peanut Butter & Jelly Truffles made from creamy peanut butter and your favorite jelly; then dipped in dark chocolate. You may substitute the strawberry preserves with any flavor you prefer.

Total time: 20 mins Yield: 24

Ingredients

- ☐ 2 tbsp . Butter
- ☐ 1 c . Creamy Peanut Butter
- ☐ 2 c . [Confectioners Sugar](#)
- ☐ 2 tbsp . Milk
- ☐ 1/2 c . Strawberry Preserves
- ☐ 12 oz . Dark Chocolate, melted



Instructions

1. Using your stand or hand held mixer, combine the butter, peanut butter, sugar and milk.
2. Line a baking sheet with parchment paper; then form the mixture into 1" balls.
3. Press your thumb or finger on top of the balls forming an indentation; then fill with preserves.
4. Place the baking sheet in the freezer for at least 1 hour.
5. Remove the truffles from the freezer and dip in the melted chocolate; then place back onto the baking sheet. Once all of the balls are coated, place the sheet back in the freezer for another 30 minutes to allow the chocolate to set.
6. Store in an airtight container in the refrigerator until ready to serve.

**Allow for extra refrigeration time.*

cake

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blueberry almond crumb cake

This Blueberry Almond Crumb Cake made with pie filling is so easy to make it's perfect for last-minute entertaining. Blueberry is our favorite, but you can substitute cherry, peach or apple too!

Total time: 50 mins Servings: 12

Ingredients

- ☐ 2 c. [All-Purpose Flour](#)
- ☐ 1/2 c. [Granulated Sugar](#)
- ☐ 1/2 c. Almonds, chopped fine
- ☐ Dash Salt
- ☐ 3/4 c. Butter; not softened, cut into small cubes
- ☐ 2- 21(ounce) cans Blueberry Pie Filling
- ☐ [Confectioners Sugar](#)



Instructions

1. Preheat oven to 425 degrees F.
2. Lightly grease a 9" spring form pan on the bottom and sides with butter.
3. Combine the flour, sugar, almonds, salt, and butter in a bowl. Cut in the butter with a pastry blender until the butter is the size of small peas and the mixture is crumbly (you can use 2 butter knives crisscrossing to chop up the butter into smaller bits and blend into the flour if you don't have a pastry blender).
4. Set aside 1 cup of the crumbs and pat the remaining crumbs into the bottom and 1-inch up the side of the spring form pan; then add the pie filling.
5. Bake for 20 minutes; then spread the remaining 1 cup of crumbs evenly over the top of the fruit.
6. Bake for another 20 minutes until the crumbs are lightly browned and the sides are bubbling. Allow to cool completely; then keep refrigerated until ready to serve.
7. Sprinkle with confectioners sugar before you are ready to serve. Can be made up to 2 days ahead.

cinnamon coffee cake

This homemade cinnamon crumb Coffee Cake is deliciously moist, light and would make a tasty snack or addition to any brunch menu.

Total time: 40 mins Servings: 9

Ingredients

- ☐ 1 1/4 c. [All Purpose Flour](#)
- ☐ 1 c. Light Brown Sugar, firmly packed
- ☐ 4 tbsp. Salted Butter
- ☐ 1/2 tsp. [Baking Powder](#)
- ☐ 1/4 tsp. [Baking Soda](#)
- ☐ 1/2 tsp. [Ground Cinnamon](#)
- ☐ 1 lg. Egg
- ☐ 1/2 c. Buttermilk



Instructions

1. Preheat your oven to 375 degrees F; then grease and 8"x8" oven safe baking dish.
2. In a mixing bowl, combine the flour and sugar; then cut in the butter with a pastry blender or fork until the mixture resembles coarse meal. Reserve 1/2 cup of the mixture for the topping in a separate bowl.
3. Next, add the baking powder, baking soda and cinnamon to the flour mixture. In a small bowl, whisk together the egg and buttermilk and add to the dry mixture. Stir just until the dry ingredients are moistened.
4. Pour the batter into the pan, scatter the reserved topping over the batter; then bake for 30 minutes or until a toothpick inserted into the corner of the cake comes out clean.

chocolate espresso cake

The Capital Grille's Chocolate Espresso Cake is a flourless, decadently rich, chocolatey dessert made with semi sweet chocolate and espresso served with raspberry sauce.

Total time: 1 hr 10 mins **Servings:** 12

Ingredients

FOR THE RASPBERRY SAUCE

- ☐ 12 oz. Raspberries (fresh or frozen)
- ☐ 1/2 c. [Granulated Sugar](#)
- ☐ 1/2 tsp. Salt

FOR THE CHOCOLATE ESPRESSO CAKE

- ☐ 1 lb. Semisweet Chocolate
- ☐ 1 lb. Unsweetened Butter
- ☐ 1 c. Brewed Espresso (or strong coffee)
- ☐ 1 c. [Light Brown Sugar](#)
- ☐ 8 large Eggs, beaten
- ☐ Hot Water
- ☐ Cocoa Powder or Confectioners Sugar, for dusting



Instructions

STEP 1. MAKE THE RASPBERRY SAUCE

1. Combine the raspberries with sugar and salt; then place in a sealed container in the refrigerator overnight.
2. The next day, puree the mixture in a mini food processor; then pour through a strainer. You can make this sauce up to 2 days ahead of time and keep refrigerated.

STEP 2. MAKE THE CHOCOLATE ESPRESSO CAKE

1. Preheat your oven to 350 degrees F and line the bottom of a 9-inch cake pan with 2-inch high sides with parchment paper. (Note: most home cake pans have 1 1/2-inch sides so if you use this pan, you'll have extra batter.)
2. In a medium saucepan, bring the butter, espresso and sugar to a boil, stirring until the sugar dissolves. Next add the chocolate and whisk until the mixture is smooth; then remove from the heat and cool slightly (about 5 minutes).
3. In a separate small bowl, whisk the eggs; then slowly add the eggs into the chocolate mixture until blended. Pour the batter into your prepared pan; then place the pan in a roasting pan. Pour enough hot water into the roasting pan to come halfway up the sides of the cake pan.
4. Bake until the center of the cake is set and tester inserted into the center comes out with a few moist crumbs; approximately 45-55 minutes. Remove the cake pan from the water and chill cake overnight.

STEP 3. SERVING THE CHOCOLATE ESPRESSO CAKE

1. When you're ready to serve the cake, first take a knife and cut around the pan to loosen it. Put hot water back in the roasting pan and dip the cake pan in the hot water for about 15 seconds. (This will help loosen the cake to help release it from the pan.)
2. Lift the cake out of the pan, peel off the parchment paper and dust with your cocoa powder or confectioners sugar. Cut the cake into 12 slices and garnish each serving with the fresh raspberry sauce.

*Allow additional time to refrigerate overnight before serving.

dark chocolate heath bar trifle

This trifle made with layers of dark chocolate cake, chocolate pudding, cool whip non dairy whipped topping and Heath Bar toffee bits is sinfully delicious.

Total time: 2hr Servings: 12

Ingredients

- ☐ 1 box [Prepared Dark Chocolate Cake Mix](#)
- ☐ 2- 3.9(ounce) boxes [Prepared Chocolate Pudding](#)
- ☐ 8 oz. [Cool Whip](#) (or other non dairy topping)
- ☐ 8 oz. [Heath Bar Toffee Bits](#)



Instructions

FOR THE CHOCOLATE PUDDING

1. Follow the instructions on the package; then refrigerate for at least 1 hour so that it thickens properly.

FOR THE DARK CHOCOLATE CAKE

1. Follow the directions on the box and bake in two 9" round cake pans. Allow the cake to cool completely, remove from the pan to a wire rack; then cut each half horizontally forming four circles.

ASSEMBLE THE TRIFLE

1. Start by adding one cake layer to the bottom of the trifle bowl, top with the pudding, followed by the whipped topping; then the toffee bits. Repeat for all four layers. (Depending on the size of your trifle bowl, you may only be able to get 3 complete layers.)

flourless chocolate cake

This Flourless Chocolate Cake is decadent and rich, just like a brownie and perfect for those following a gluten-free lifestyle.

Total time: 55 mins Servings: 10

Ingredients

- ☐ 2 c . Whole Almonds
- ☐ 1 c . [Light Brown Sugar](#), packed
- ☐ 5 Large Eggs
- ☐ 1/2 c . [Canola Oil](#)
- ☐ 1/2 c . Unsweetened Cocoa Powder
- ☐ 1 tsp . [Vanilla Extract](#)
- ☐ 1 tsp . [Almond Extract](#)
- ☐ 1/2 tsp . Salt



Instructions

1. Preheat oven to 350 degrees F.
2. Grease an 8" spring form pan and line the bottom with parchment paper; then grease again.
3. Grind the nuts in a food processor to a fine texture; then add the brown sugar, eggs, oil, cocoa powder, vanilla extract and almond extract and process for 30 seconds. Scrape down the sides and process for another 30 seconds.
4. Transfer the batter to the prepared pan and bake for 35-40 minutes or until a toothpick inserted into corner comes out clean.
5. Let cool 15 minutes in the pan, cut around the edge to loosen from the pan edges; then release the pan side and remove the paper liner.

flourless lemon almond torte

Light, lemony and gluten free, this Flourless Lemon Almond Torte is special enough for your holiday dessert table, yet simple enough for a weeknight snack.

Total time: 35 mins Servings: 12

Ingredients

- ☐ 1 1/2 c. [Slivered Almonds](#)
- ☐ 8 tbsp. Granulated Sugar, divided
- ☐ 4 Large Eggs, separated
- ☐ 2 Lemons, zest only
- ☐ 1/2 tsp. [Ground Cinnamon](#)
- ☐ [Cooking Spray](#)



Instructions

1. Preheat oven to 375 degrees F and spray 10" tart pan with cooking spray.
2. Grind the almonds and 2 tbsp. sugar in a food processor. Set aside.
3. Combine egg yolks, 2 tbsp. sugar, lemon zest and cinnamon in a large bowl; then beat with an electric mixture on medium speed for 2 minutes.
4. Next, fold in the almond mixture.
5. In a separate bowl with clean beaters, beat egg whites until soft peaks form; then gradually beat in the remaining 4 tbsp. sugar.
6. Gradually fold the egg whites into the almond mixture; then transfer to your tart pan.
7. Bake 15-20 minutes or until tester inserted into the middle comes out clean. Cool before slicing.

lemon cream cheese pound cake

Lemon Cream Cheese Poundcake is deliciously moist cake that goes perfectly with a cup of tea for an afternoon snack or eaten for breakfast.

Total time: 1hr 15 mins Servings: 24

Ingredients

- 1 c . Butter
- 1/2 c . Low Fat Cream Cheese
- 2 3/4 c . [Granulated Sugar](#)
- 6 Large Eggs
- 3 c . [All-Purpose Flour](#)
- 1 tsp . [Baking Powder](#)
- 1/2 tsp . [Kosher Salt](#)
- 2 Lemons, zest and juice



Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl, cream together the butter, cream cheese and sugar; then add the eggs one at a time.
3. Next, add the lemon zest and juice; then slowly stir in the flour, baking powder and salt; mix well.
4. Lightly grease a Bundt pan with some butter and pour the batter into the pan.
5. Bake for one hour or until the tip of a sharp knife comes out clean.
6. Allow to cool for 10 minutes before removing from the pan.

no bake peanut butter tart

This No Bake Peanut Butter Tart with Dark Chocolate Ganache is so rich and decadent it's perfect for holidays or special occasions, yet easy enough for a midweek dessert.

Total time: 55 mins Servings: 16

Ingredients

FOR THE CRUST

- ☐ 10 oz . Chocolate Graham Crackers
- ☐ 1/2 c . Peanut Butter Chips
- ☐ 1 Stick Melted Butter

FOR THE FILLING

- ☐ 1 c . Creamy Peanut Butter
- ☐ 4 oz . Cream Cheese, softened
- ☐ 4 tbsp . Butter, softened
- ☐ 2 c . [Confectioners Sugar](#)
- ☐ 1 tsp . [Vanilla Extract](#)

FOR THE GANACHE TOPPING

- ☐ 1 c . Dark Chocolate Chips
- ☐ 1/2 c . Heavy Cream
- ☐ 1/2 c . Peanuts, chopped for garnish



Instructions

FOR THE FILLING

1. Pulse the graham crackers in a food processor; then add in the peanut butter chips and pulse again.
2. Add the butter, mix with a spoon; then press mixture into the bottom and sides of an 11" removable bottom tart pan. Refrigerate 10 minutes.

FOR THE FILLING

1. Combine the peanut butter, cream cheese, butter, sugar and vanilla in a medium bowl and mix either by hand or with an electric mixer.
2. Press the mixture on top of the crust mixture and refrigerate for 10 minutes.

FOR THE GANACHE/TOPPING

1. Heat the chocolate and cream in a small saucepan over low heat until the chocolate melts; approximately 5 minutes.
2. Pour evenly over the filling, top with the chopped peanuts and refrigerate for at least 30 minutes or overnight.

raspberry lemon ricotta cake

Raspberry Lemon Ricotta Cake is an extremely moist, not overly sweet dessert that would make the perfect ending to any meal.

Total time: 1hr 10 mins Servings: 10

Ingredients

- ☐ 1 1/2 c. [All Purpose Flour](#)
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 2 tsp. [Baking Powder](#)
- ☐ 3 Large Eggs
- ☐ 15 oz. Part Skim Ricotta Cheese
- ☐ 1/2 tsp. Lemon Extract
- ☐ 1 Lemon, zest and juice
- ☐ 1 Stick Salted Butter, melted
- ☐ 2 c. Frozen Raspberries
- ☐ [Cooking Spray](#)



Instructions

1. Preheat oven to 350 degrees F.
2. Grease a 10" spring form pan with cooking spray.
3. Combine flour, sugar and baking powder in a bowl; mix well.
4. In a separate bowl, whisk the eggs, ricotta, lemon extract, lemon zest and juice until smooth; then fold in the dry ingredients until blended.
5. Gently fold in the butter and 1 cup of the raspberries; then pour batter into the spring form pan.
6. Top the batter with the remaining 1 cup of raspberries; then bake for approximately 50 minutes or until the cake is golden brown and a tester inserted into the middle comes out clean. Allow to cool 15-20 minutes before removing it from the pan. Store tightly wrapped at room temperature. Can be made up to 2 days ahead.

*Use 10" springform pan for optimal results.

vanilla bean cheesecake with mixed berry compote

This Vanilla Bean Cheesecake made with cream cheese, Madagascar vanilla extract, vanilla beans, eggs, and sugar; then topped with a compote of fresh raspberries, strawberries and blueberries.

Total time: 1hr 40 mins **Servings:** 12

Ingredients

FOR THE CRUST

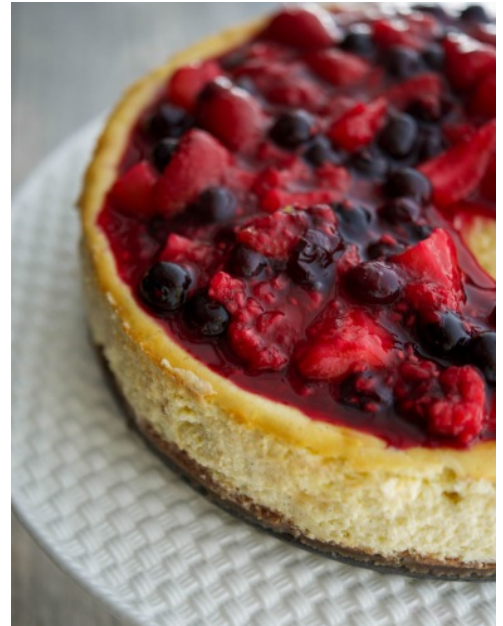
- ☐ 2 pkg. Bahlsen Waffelecken Cookies
- ☐ 2 c. Crushed Butter Crackers, approx. 30
- ☐ 4 tbsp. Butter, melted

FOR THE CHEESECAKE

- ☐ 1/2 c. Milk
- ☐ 2 in Vanilla Bean Pods, cut half lengthwise
- ☐ 2 lb. Cream Cheese, room temperature
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 4 Large Eggs
- ☐ 1 tbsp. [Vanilla Extract](#), I used Madagascar
- ☐ 4 oz. White Chocolate, chopped

FOR THE MIXED BERRY COMPOTE

- ☐ 1 c. Raspberries
- ☐ 1 c. Blueberries
- ☐ 1 c. Strawberries
- ☐ 1 tsp. Lemon Juice
- ☐ 1/4 c. [Granulated Sugar](#)



Instructions

FOR THE CRUST

1. Preheat oven to 350 degrees.
2. Add the Bahlsen Waffelecken Cookies and crackers to your food processor and pulse until finely chopped; then slowly pour in the butter until well combined.
3. Press the mixture into the bottom of a lightly buttered 8" springform pan; then bake for 5 minutes. Remove and allow to cool.

FOR THE CHEESECAKE

1. Add the milk to a small saucepan; then scrape off as much of the vanilla beans into the milk as you can using the back of a knife. Add the vanilla bean pods to the milk; then warm over medium heat. Remove from heat and allow to cool.
2. Combine the cream cheese and sugar in your stand mixer until creamy; then add the eggs, vanilla and cooled milk.
3. Mix until creamy; then stir in the chocolate by hand and pour into the cooled crust.
4. Place the cheesecake on a baking sheet and add 2-3 cups of water to the pan so that you create a water bath for the springform pan.
5. Bake on the middle oven rack for approximately 50-60 minutes or until top is lightly brown and the top springs back when gently touched. Remove from the oven and allow to cool before refrigerating.
6. Top with Mixed Berry Compote when ready to serve.

FOR THE MIXED BERRY COMPOTE

1. Add all ingredients to a small saucepan and bring to a boil. Remove from heat and allow to cool. Keep refrigerated until ready to serve.

*For optimal results, bake cheesecake the day before you're ready to serve so it has time to fully set. You can substitute any berries you like for the compote.

breads & scones

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apple raisin walnut loaf bread

Apple Raisin Walnut Loaf Bread is loaded with shredded ripened apples, plump juicy raisins and walnuts.

Total time: 55 mins Servings: 10

Ingredients

- ☐ 1 c. [Granulated Sugar](#)
- ☐ 2 large Eggs
- ☐ 3/4 c. Oil (light, I used Canola)
- ☐ 1 tsp. [Vanilla Extract](#)
- ☐ 1 1/4 c. [All Purpose Flour](#)
- ☐ 1/2 tsp. [Ground Cinnamon](#)
- ☐ 1 tsp. [Baking Soda](#)
- ☐ 1 tsp. Salt
- ☐ 1/4 c. [Raisins](#)
- ☐ 1/4 c. Chopped Walnuts
- ☐ 2 medium McIntosh Apples, peeled, cored & shredded (1 cup)

[Cooking Spray](#)

FOR THE GLAZE

- ☐ 1 c. Confectioners Sugar, optional glaze
- ☐ 2-3 tbsp. Water or Milk

Instructions

1. Preheat oven to 350°F.
2. Combine the sugar, oil, eggs and vanilla in a large bowl and whisk until blended.
3. Next, add your flour, baking soda, salt, and cinnamon. Mix with a wooden spoon until well blended; then add your raisins, walnuts and shredded apples.
4. Mix well then pour the batter into a loaf pan that has been sprayed with cooking spray and bake for about 45 minutes (or until top springs back when you touch it and a toothpick comes out clean when inserted into the top).

FOR THE GLAZE

1. Combine the sugar and water/milk together until the sugar is smooth. Drizzle on top of the loaf bread.



cinnamon scones

Cinnamon Scones are deliciously moist and perfect for a quick on the run breakfast or afternoon snack with a cup of your favorite hot beverage.

Total time: 31 mins Servings: 8

Ingredients

- ☐ 2 c [all purpose flour](#)
- ☐ 2 tbsp [light brown sugar](#)
- ☐ 1 tbsp [baking powder](#)
- ☐ 3 tsp [ground cinnamon](#), divided
- ☐ 6 tbsp cold butter, cut into small cubes
- ☐ 1 large egg
- ☐ 1/2 c heavy cream
- ☐ 2 tbsp [granulated sugar](#)



Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine the flour, brown sugar, baking powder, 2 teaspoons of the ground cinnamon; then using a pastry blender, cut in the butter until the dough looks like coarse meal.
3. Form a well with the dough; then add the egg and heavy cream. Mix with a wooden spoon until the wet ingredients are incorporated with the dry ingredients. Turn onto a lightly floured surface and shape the dough into an 8-inch round circle approximately 1-inch thick; then place on a parchment lined baking sheet.
4. In a small bowl, combine the remaining 1 teaspoon of ground cinnamon with the granulated sugar. Brush the top of the dough with some heavy cream; then sprinkle the top with the cinnamon sugar mixture. Cut the dough into 8 wedges; then bake for 14-16 minutes until the bottom is light brown.
5. Remove from oven and allow to cool for a few minutes before transferring to a wire rack to cool completely.

date nut bread

Date Nut Bread is one of my favorite quick breads to make during the holidays. Top it with a little cream cheese and breakfast is served!

Total time: 50 mins Servings: 16

Ingredients

- ☐ 8 oz. Dates, chopped
- ☐ 3 tsp. [Baking Soda](#)
- ☐ 1 c. Boiling Water
- ☐ 4 large Eggs
- ☐ 2 tsp. [Vanilla Extract](#)
- ☐ 6 tbsp. Canola Oil (or other light oil)
- ☐ 2 tsp. Salt
- ☐ 2 c. [Granulated Sugar](#)
- ☐ 3 c. [All Purpose Flour](#)
- ☐ 1/4 c. Walnuts, chopped



Instructions

1. Preheat oven to 350 degrees F.
2. Add the dates, baking soda and boiling water to a large mixing bowl; then allow to sit for 5 minutes.
3. Next, add the eggs, vanilla, and oil; then mix well. Finally, add the remaining dry ingredients and mix with a wooden spoon.
4. Spray two loaf pans (approximately 9"x5") with cooking spray; then divide the batter into the two pans. Place the loaves into the oven for 40-45 minutes or until the top springs back when touched.

eggnog banana bread

Combine the flavors of the season with this Eggnog Banana Bread made with bananas, eggnog and nutmeg. Make into mini loaves for gift giving too!

Total time: 1 hr 10 mins Servings: 24

Ingredients

- ☐ 2 c. [All Purpose Flour](#)
- ☐ 1 tsp. [Baking Soda](#)
- ☐ 1/2 tsp. Salt
- ☐ 3 Ripe Bananas, mashed
- ☐ 1/2 c. Eggnog
- ☐ 1/2 c. Canola Oil, or other light oil
- ☐ 1 c. [Granulated Sugar](#)
- ☐ 1 Large Egg
- ☐ 1 tsp. [Ground Nutmeg](#)
- ☐ [Cooking Spray](#)



Instructions

1. Preheat oven to 350 degrees F.
2. Combine all of the ingredients in a large bowl until well blended; then pour batter into two greased regular sized loaf pans.
3. Bake for approximately 50-60 minutes or until the top springs back when touched or a toothpick comes out clean when inserted.

*This recipe makes two, full size loaf breads. Adjust your cooking time if using a mini loaf pan, muffin tin or bundt cake pan.

raspberry lemon cream cheese scones

Raspberry Lemon Cream Cheese Scones made with fresh raspberries, lemon zest and cream cheese; then topped with a lemony sugar glaze are deliciously moist.

Total time: 30 mins **Servings:** 8

Ingredients

- ☐ 2 1/2 c. [All-Purpose Flour](#)
- ☐ 2 tbsp. [Granulated Sugar](#)
- ☐ 1 tbsp. [Baking Powder](#)
- ☐ 1 tsp. Lemon Zest
- ☐ 6 tbsp. Cold Butter
- ☐ 4 oz. Cream Cheese
- ☐ 1 large Egg, whisked
- ☐ 1/2 c. Heavy Cream
- 1 c. Frozen or Fresh Raspberries

OPTIONAL LEMON GLAZE

- ☐ 1 c. [Confectioners Sugar](#)
- ☐ 2 tbsp. Heavy Cream
- ☐ 2 tbsp. Lemon Juice



Instructions

1. Preheat oven to 350 degrees F.
2. Combine the dry ingredients and the lemon zest together in a large bowl.
3. Next, cut the butter and cream cheese into small pieces; then cut it into the dry ingredients using a pastry blender. (If you do not have one of those, two butter knives work too by criss crossing them in a cutting motion.)
4. Next, add the egg and heavy cream; then mix with a spoon until blended; then carefully fold in the raspberries.
5. Place the dough on a floured board and shape into an 8-inch round circle. (The dough will be wet so you will have to add a bit of flour to the top as well to stop from sticking.) Cut the circle into 8 wedges; then place on a parchment lined baking sheet; then bake for 20 minutes (or until the bottoms are light brown). Remove the scones from the oven and allow to cool completely on a wire rack.

FOR THE LEMONY GLAZE

1. Combine the confectioners sugar, heavy cream and lemon juice and mix until smooth. Using a spoon, gently drizzle the glaze on top of the scones.

the sweet stuff

This section includes all other desserts that are perfect when entertaining or to add to your holiday baking platters.

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amaretto macerated berries

These Amaretto Macerated Berries made with a mixture of your favorite berries and Amaretto liquor make the perfect grown up dessert. Put this on top of ice cream or pound cake!

Total time: 5 mins Servings: 4

Ingredients

- ☐ 1 lb . Mixed Berries (fresh or frozen)
- ☐ 2 tbsp . Amaretto Liquor
- ☐ 2 tbsp . [Granulated Sugar](#)
- ☐ 2 tsp . Lemon Juice



Instructions

1. Combine all of the ingredients in a bowl; then store in a sealed container in the refrigerator overnight. Serve on top of ice cream or pound cake. Will last 2 days refrigerated.

*If using fresh berries, prepare and use up to 4 hours before serving.

bailey's rice pudding

Bailey's Irish Cream Rice Pudding has a deliciously creamy, nutty flavor and makes a tasty dessert the entire family will love.

Total time: 47 mins Servings: 12

Ingredients

- ☐ 1 c. [Long Grain White Rice](#)
- ☐ 1 c. Water
- ☐ 1 tsp. Salt
- ☐ 3 3/4 c. Milk (I used 2%)
- ☐ 1/4 c. Bailey's Irish Cream
- ☐ 12 oz. [Evaporated Milk](#)
- ☐ 1 lg. Egg
- ☐ 1/2 c. [Granulated Sugar](#)
- ☐ 1 c. [Raisins](#)
- ☐ 1 tsp. Ground Cinnamon, plus more for garnish



Instructions

1. Add your rice, water and salt to a medium saucepan; then bring it to a boil. Stir and allow the rice to cook until most of the liquid dissolves; approximately 5 minutes.
2. Next, add your milk and Bailey's Irish Cream; then stir until most of the liquid dissolves (approx. 30 minutes).
3. Add your evaporated milk, egg and sugar, cook for about 2 minutes; then remove from the stove and stir in your raisins and cinnamon.
4. Place the rice pudding in a serving bowl or into individual dessert cups, wrap and refrigerate until the pudding is cooled and sets (at least 2 hours). When ready to serve, sprinkle with more cinnamon and/or top with more Bailey's Irish Cream.

*Allow for at least 2 hours for the pudding to cool and set before serving.

**[Irish Cream Syrup](#) can be substituted for the Bailey's Irish Cream; though it may be a bit sweeter so you may want to reduce the sugar.

baklava

Baklava is a sweet pastry layered with phyllo dough, chopped nuts, then topped with syrup or honey.

Total time: 1hr 30 mins

Yield: 40

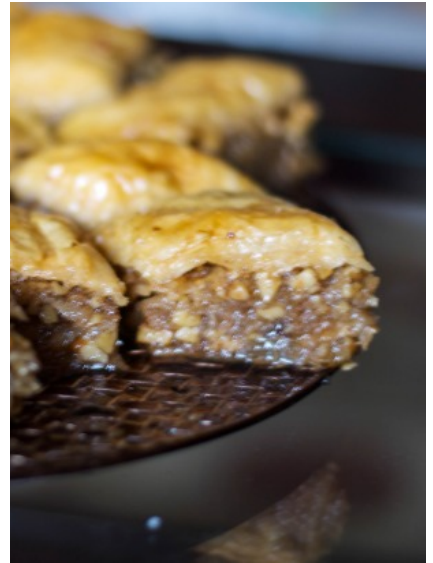
Ingredients

FOR THE BAKLAVA

- ☐ 1 lb. Walnuts coarsely ground, plus more for garnish
- ☐ 1/2 tsp. [Ground Cinnamon](#)
- ☐ 1 c. [Panko Breadcrumbs](#)
- ☐ 4 Sticks Unsalted Butter, melted
- ☐ 16 in Sheets Phyllo Dough, cut half, not frozen

FOR THE SYRUP

- ☐ 3 c. [Granulated Sugar](#)
- ☐ 8 ounces [Honey](#)
- ☐ 2 tbsp. Lemon Juice



Instructions

For the Baklava

1. Preheat oven to 350 degrees F.; then combine the nuts, cinnamon and breadcrumbs in a bowl.
2. Brush a 9"x13" baking dish with some of the butter. Layer 10 pieces of phyllo in the dish, brushing each piece with butter before adding the next (keep the remaining dough covered with a damp towel).
3. Sprinkle a quarter of the nut mixture over the dough. Layer 4 pieces of phyllo on top, brushing each with butter before adding the next; sprinkle with another quarter of the nut mixture.
4. Add 4 more phyllo pieces on top, brushing each with butter, then add another quarter of the nut mixture, 4 more pieces of phyllo with butter, and the remaining nuts.
5. Layer the remaining 10 pieces of phyllo on top of the nuts, brushing each with butter; brush the top piece with extra butter.
6. Cut into the baklava to make strips, about 1 1/2 inches wide. Then make diagonal slices, about 1 1/2 inches apart, to create a diamond pattern. Bake until golden, about 1 hour.

For the Syrup

1. Bring the sugar, honey and 1 1/2 cups water to a boil in a saucepan over medium heat and cook, 10 to 15 minutes.
2. Add the lemon juice and boil 2 more minutes, then let cool slightly.
3. Pour the syrup over the warm baklava; let soak, uncovered for at least 3 hours. Garnish with nuts.

chocolate walnut bars

Chocolate Walnut Bars made with semi-sweet chocolate, sweetened condensed milk, butter, and walnuts on a graham cracker crust.

Total time: 50 mins Yield: 48

Ingredients

- ☐ 1- 13(once) Box Graham Cracker Crumbs
- ☐ 1 1/2 Sticks Salted Butter, melted
- ☐ 1- 14(ounce) Can Sweetened Condensed Milk
- ☐ 24 oz. Semi Sweet Chocolate Chips
- ☐ 2 tsp. [Vanilla Extract](#)
- ☐ 3 c. Walnuts, chopped



Instructions

1. Combine the graham crackers with the melted butter and mix well. Press the mixture firmly onto a non-stick 10"x15" cookie sheet; then bake at 325 degrees for 8-10 minutes until the edges start to turn a light brown. Remove from the oven and allow to cool for 5-10 minutes.
2. Next, add the condensed milk, chocolate and vanilla to a pot and melt; stir constantly so that it doesn't stick.
3. Pour the chocolate mixture over the crumbs, carefully spreading it out without releasing the crumbs from the pan.
4. Top the chocolate with the nuts and gently press down on them. Bake at 325 degrees for 25 minutes. Remove from oven and let cool completely before cutting.

dark chocolate cherry fudge

Dark Chocolate Cherry Fudge is a simple, decadent dessert that can be made in minutes with only four ingredients. Add them to your holiday platters too!

Total time: 10 mins Servings: 36

Ingredients

- ☐ 2 c. Dark Chocolate Chips
- ☐ 1- 14(ounce) can [Sweetened Condensed Milk](#)
- ☐ 1 tsp. [Vanilla Extract](#)
- ☐ 1/2 c. Dried Cherries
- ☐ Walnuts, optional



Instructions

1. Place the condensed milk and chocolate in a microwave safe bowl and heat in 30 second increments until the chocolate is melted in the condensed milk. (Every microwave is different so it should take anywhere from 1-2 minutes).
2. Next, add the vanilla and cherries. Mix well; then pour the mixture into a parchment lined 8"x8" pan.
3. Refrigerate for at least 2 hours or up to overnight; then cut into 36 pieces.

*Allow extra refrigeration time.

**You can keep the fudge stored in an airtight container at room temperature for 1-2 weeks, in the refrigerator for 2-3 weeks or in the freezer for up to 3 months; as long as it's wrapped in plastic wrap before storing in an airtight container.

dark chocolate candy cane bark

Looking for a quick and easy holiday dessert to bring to a last minute gathering? This Dark Chocolate Candy Cane Bark is perfect!

Total time: 1hr Servings: 36

Ingredients

- ☐ 3 c. Ghirardelli 60% Bittersweet Chocolate Chips
- ☐ 2 tsp. Peppermint Extract
- ☐ 1/2 c. Crushed Candy Canes (peppermint flavor)



Instructions

1. Line a baking sheet with parchment paper; then melt your chocolate. (I melted mine in a microwave safe bowl in 30 second increments until it was smooth.)
2. Once your chocolate is melted, add peppermint extract and mix well.
3. Next, spread the chocolate mixture on top of the parchment paper until it's even in thickness. (It doesn't have to reach the edges or be perfectly even with the pan. I like my bark to be about 1/2-inch thick.)
4. Finally, add crushed candy canes to the top of the chocolate and refrigerate for at least 1 hour so that the chocolate hardens.
5. Remove from the refrigerator; then break the bark apart with your clean hands.
6. Keep in an airtight container in the refrigerator for 3 weeks. (You can keep also freeze the bark as long as it's sealed tightly for about 3 months or keep it at room temperature for about 2 weeks.)

*If you want to add another layer of chocolate (like white or milk), refrigerate the first layer minus the candy canes until hardened, add your second layer of melted chocolate; then add your crushed candy canes last.

*Serving sizes will vary depending on how large you break the pieces of bark.