

Reindeer & Snowman Chocolate Bark



STEP 1

Line a baking tin with baking parchment. Heat both chocolates in separate bowls in the microwave in 30-sec blasts. Pour the dark chocolate into the baking tin, then pour the milk chocolate on top in a trail. Spread the chocolate out to make a reasonably thick slab.

STEP 2

Arrange the red chocolate buttons over the slab at intervals – these are the reindeer noses. Cut a marshmallow in half and press above the red chocolate buttons to make eyes. Snap a pretzel in half for each set of antlers, snapping off any excess pretzel, then push into the chocolate near the noses.

STEP 3

To make the snowmen, arrange the rest of the marshmallows in lines of three. Use pieces of pretzel for the arms. Sprinkle over the stars and sprinkles, then leave the chocolate to set completely.

STEP 4

Once the chocolate is hard, use an icing pen or small brush dipped in black food colouring to add pupils to the reindeer eyes, and faces and buttons for the snowmen. Use a knife to cut the bark into pieces around the reindeer and snowmen. Put the chocolate shards in cellophane bags and tie with a pretty ribbon.

Ingredients:

- 1 Cup Milk Chocolate, chopped
- 1 Cup Dark Chocolate, chopped
- 7 Red Sugar-Coated Chocolate Buttons
- 8-10 Small Pretzels
- 22 Mini White Marshmallows
- Sprinkles and Stars
- Black Food Writing Pen



NO CHILL SUGAR COOKIES

INSTRUCTIONS

- Preheat oven to 375F. Line two baking sheet with parchment paper or silicone baking mats. Set aside.
- In a large bowl, beat the butter and sugar together until well-combined, about 2-3 minutes.
- Add the egg and vanilla. Beat until combined.
- Stir in the flour, baking powder, and salt.
- Sprinkle extra powdered sugar onto a surface.
- Roll out the cookie dough to ¼-inch thick on the powdered sugar surface.
- Use cookie cutters to cut desired shapes.
- Place cut dough on prepared baking sheet, spacing about 2 inches apart.
- Bake for about 7-9 minutes. Don't overbake the cookies. The cookies should not brown.
- Let stand for 5 minutes on baking sheet.
- Remove to a wire rack to finish cooling before decorating.

INGREDIENTS

- 1 cup butter (room temperature)
- 1 ⅓ cups powdered sugar plus extra for sprinkling
- 1 large egg
- 2 teaspoons vanilla extract
- 3 ¾ cups all-purpose flour
- 2 teaspoon baking powder
- 1/2 teaspoon salt



ROYAL ICING

INSTRUCTIONS

- Add the powdered sugar and meringue powder to a stand mixer fitted with the whisk attachment.
- Slowly stream in the warm water, beating on high speed for 2 minutes.
- Mix in the vanilla extract.
- To test if it's ready, lift up the whisk. The icing should fall back into the bowl in a ribbon and should re-incorporate into the icing in the bowl within 5-10 seconds.
- If it's too **thin**, continue mixing on high speed until it reaches this consistency. The longer you beat royal icing, the thicker it becomes. If it's too **thick**, you can always beat in a splash of water if needed.
- Whisk/beat in gel food coloring as desired.
- This icing takes about 2 hours to dry completely once applied on cookies (or longer if it's a thick layer).

INGREDIENTS

- 4 cups powdered sugar sifted
- 3 tablespoons meringue powder
- 1/2 cup warm water
- 1 teaspoon clear vanilla extract
- Optional: gel food coloring



Peanut Butter Balls



Instructions

1. Line cookie sheet with parchment paper or wax paper. In a large bowl, cream together peanut butter, butter, and powdered sugar. Stir in cereal until well combined.
2. Shape into balls, place on a cookie sheet, and chill for at least 30 minutes. In a large microwave-safe bowl, add chocolate chips and shortening.
3. Heat for 1 minute and stir, then continue heating for 20-30 seconds and stirring after each interval until chocolate is almost melted. Stir until completely smooth. Dip balls into chocolate and place on a cookie sheet until firm.
4. Store in an airtight container in the refrigerator for several days or in the freezer for several weeks.

Ingredients

- 1 cup peanut butter creamy or crunchy
- ¼ cup butter softened
- 1 cup powdered sugar
- 2 cups Rice Krispies cereal slightly crushed
- 2 cups semi-sweet chocolate chips
- 2 tablespoons vegetable shortening



Coconut Cherry Balls



Ingredients:

- ½ cups-Softened Butter
- 1 ½ cups-Confectioners' Sugar
- 1 ½ cups-Shredded Coconut
- 1 tbsp-Cream or Milk
- 1 jar- Maraschino Cherries
- ½- ¾ cup- Graham Cracker Crumbs

Instructions:

1. Drain cherries and set aside.
2. Cream the softened butter and confectioners' sugar. Used hand or stand mixer if possible.
3. Blend in the coconut and cream; mix well. Chill for 15 minutes.
4. Take a piece of mixture in your hand, about a tablespoonful, flatten, add cherry and roll in your hand to completely cover the cherry.
5. Roll in graham cracker crumbs.
6. Refrigerate for 2 hours to chill and firm.



Salted Caramel Fudge

Ingredients

- 1 can sweetened condensed milk
- 2 Cups chopped bittersweet or semi sweet chocolate chips
- 4 tablespoons unsalted butter
- 3 teaspoons pure vanilla extract
- 1/4 cup caramel sauce
- coarse sea salt flakes

Instructions

- Lightly spray an 8-inch by 8-inch pan with non-stick cooking spray. Press a piece of parchment in that rises up the sides of the pan on at least 2 sides.
- Add the sweetened condensed milk, chocolate chips, unsalted butter, and vanilla to a stainless steel bowl and place it over a saucepan that has 2 inches of boiling water in it. Drop the heat on the burner to low, and stir gently, but constantly until the chocolate has melted and the mixture is smooth. Pour into the prepared pan.
- Gently heat up the caramel sauce until it can be poured. Use the microwave for this because it's done very quickly. Drizzle over the top of the fudge and use a butterknife or skewer to swirl the fudge and caramel together. Sprinkle coarse sea salt flakes over the top. Place the pan (uncovered) in the refrigerator for at least 4 hours, but preferably overnight before removing from the pan and slicing into small cubes. Store leftover fudge in the refrigerator for up to 2 weeks.



No Bake Rocky Road Bars



Instructions

- Line an 8x8 or 9x9 inch square pan with parchment paper or aluminum foil and spray lightly with non-stick cooking spray. Leave an overhang around the edges.
- In a large microwave safe bowl add the peanut butter, butter and chocolate chips.
- Microwave for 45-second intervals on medium power, stirring between each interval until everything is melted.
- Stir until the mixture is evenly mixed together and allow to cool slightly for 5 minutes.
- Stir in the Rice Krispies and marshmallows.
- Pour the mixture into the prepared pan, spread into the corners of the pan.
- Chill in the fridge for 3 hours or until set.
- Lift the bars out of the pan using the overhang from the parchment paper or aluminum foil. Cut into squares and serve.

Ingredients

- 3/4 cup peanut butter
- 1/4 cup unsalted butter, cut into pieces
- 2 cups chocolate chips, milk or semi-sweet or a combination of milk and dark chocolate
- 1 1/2 cups Rice Krispies
- 3 cups mini marshmallows



Crinkle Cookies

Instructions:

1. Preheat the oven to 325°F. Line 1-2 sheet pans with parchment paper.
2. In a medium bowl, using an electric mixer, stand mixer or whisk to combine the oil, brown sugar, granulated sugar, egg, and vanilla. Mix on high speed for about a minute, until the mixture is well combined. Sift together the salt, cocoa powder, flour, and baking soda and fold in by hand using a rubber spatula.
3. The dough will seem a little oily and may take a little work to come together.
4. Place a little granulated sugar in a small bowl and sifted powdered sugar in a second small bowl.
5. Using a cookie scoop, scoop 2 tbsp balls of dough and place them into the bowl of granulated sugar (work with one at a time). Roll the ball of dough in the granulated sugar to coat, shape gently into a ball, then place into the bowl of powdered sugar and coat generously (Do this by, shaking the bowl and turning the dough ball).
6. Transfer the powdered sugar-coated dough ball to the prepared baking pan. It may flatten off a little as it is quite a soft dough, but do not flatten any further.
7. Repeat with the remaining balls of dough until you have filled the tray. Leave the remaining dough un-scooped until you are ready to bake.
8. Bake the cookies for 12 to 13 minutes, until they are puffed up and set around the edges. Remove from the oven and if desired, 'scoot' them into an extra round shape using a cookie cutter slightly larger than the cookie. Repeat the baking process with the remainder of the cookies.
9. Leave to cool on the pans for 10 minutes then transfer to a wire rack to cool completely.
10. Store cookies in an airtight container at room temperature for up to five days

Ingredients:

- 1/3 cup Neutral oil
- 1/4 cup and 3 tbsp light brown sugar
- 3 tbsp and 2 tsp granulated sugar
- 1 large egg (50g without the shell), at room temperature
- 1 tsp vanilla bean paste or vanilla extract
- 1/2 tsp kosher salt
- 1/8 cup cocoa powder, sifted
- 1 cup all-purpose flour
- 1/4 tsp baking soda
- Powdered sugar and granulated sugar for rolling



Saltine Toffee Crackers



Ingredients

- 35-40 saltine crackers
- 1 cup butter
- 1 cup brown sugar
- 2 cups semi-sweet chocolate chips
- Red and green sprinkles

Instructions

1. Preheat oven to 400 degrees. Line a 10×15 inch baking sheet with aluminum foil and spray with cooking spray.
2. Place your saltine crackers in even rows and set aside.
3. In a saucepan over medium high heat melt the butter and brown sugar and whisk and let it boil for a few minutes.
4. Pour. over the. saltines and spread out and bake in the oven for 5 minutes. Remove from the oven and sprinkle with chocolate chips and let it sit.
5. Spread the chocolate over the Saltines and sprinkle with chopped pecans and let it harden. Cut into pieces and serve



Christmas Fudge



Ingredients

- **Cooking spray**
- **2 3/4 Cup chocolate chips**
- **1 Can sweetened condensed milk**
- **4 Tbsp. unsalted butter, cubed**
- **2 Tbsp. heavy cream**
- **1 Tsp. pure vanilla extract**
- **1/4 Tsp. salt**
- **3 Tbsp. Christmas sprinkles**

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1. **Line an 8" x 8" baking pan with parchment, then grease with cooking spray. In a medium saucepan over medium heat, cook chocolate, milk, butter, cream, vanilla, and salt, stirring constantly with a rubber spatula, until chocolate is melted and smooth, about 5 minutes. Pour into prepared pan.**
 2. **Top with sprinkles and refrigerate until set, about 2 hours. Cut into squares.**



Christmas M&M Cookies in a Jar

- 1 and 3/4 cups (219g) **all-purpose flour** (spooned & leveled)
- 1/2 teaspoon **baking soda**
- 1/2 teaspoon **salt**
- 3/4 cup (150g) packed light or dark **brown sugar**
- 1/4 cup (50g) **granulated sugar**
- 1/2 cup (90g) semi-sweet **chocolate chips**
- 1/2 cup (100g) plain mini or regular size **M&Ms**

- **To make the jars:** Whichever cookie jar recipe you're making, combine the first 3 ingredients (flour, baking soda, salt). Now it's time to layer the ingredients in **32-ounce mason jars**. I suggest layering the dry ingredients into the jars in a thoughtful way so each layer stands out. Dark (cocoa powder), light (granulated sugar), dark (brown sugar), light (flour + baking soda + salt), dark (chocolate chips), then the peppermint bark or M&Ms. Use a spoon to layer or, if you're particular like I am, use a **funnel** so the layers are extra neat. Seal the lids, decorate with ribbon, and gift with the **free printable tags**.
- **To bake the cookies:** In a large bowl using a handheld mixer or stand mixer fitted with a paddle attachment, beat the butter, egg, and vanilla extract together on high speed until combined. Don't worry if the egg isn't fully combining with the butter; it'll all come together with the dry ingredients. Add all of the jar ingredients and mix on low speed until combined. **Cookie dough does NOT require chilling**. Drop by rounded Tablespoonfuls onto parchment paper or silicone baking mat lined baking sheets, about 3 inches apart. Bake in a 350°F (177°C) oven for about 10 minutes until the edges are set. Each recipe yields about 2 dozen cookies. Cookies stay fresh in an airtight container at room temperature for up to 1 week or in the freezer for up to 3 months. Cookie dough balls freeze well for up to 3 months.



Gingerbread Cookies

- 3 ½ cups (490g) all purpose flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 tablespoon ground cinnamon
- 2 teaspoons ground ginger
- 1 teaspoon allspice
- ¾ cup (165g) unsalted butter, room temperature
- ⅔ cup (160g) light or dark brown sugar
- ¼ cup (55g) granulated sugar
- ½ cup (170g) molasses
- 1 large egg (50g), room temperature



Instructions:

1. Preheat your oven to 350 degrees Fahrenheit. Line baking sheets with parchment paper to ensure the cookies do not stick to your pans.
2. In a medium or large bowl, whisk all purpose flour, salt, baking soda, cinnamon, ground ginger, and allspice together until combined.
3. In a large bowl with a hand mixer or in the bowl of your stand mixer that is fitted with a paddle attachment, beat room temperature butter, brown sugar, and granulated sugar together on medium speed until light and fluffy. This should take about 3 minutes. The mixture will look puffy and slightly pale in color.



4. Add molasses and room temperature egg to the batter, beating on medium speed until the mixture is smooth. Use a rubber spatula to scrape down the sides and the bottom of the bowl. Beat the mixture again for about 10-20 seconds to ensure all of the ingredients are properly incorporated throughout.
5. Slowly, add the dry ingredients to the wet ingredients. Mix on low speed, and do not add all of the ingredients at once. Mix until smooth and until you do not see any flour pieces sticking out. Do not overmix.
6. Remove half of the dough from your bowl, roll it into a ball, and place the ball on a lightly floured surface. Using a rolling pin or wine bottle, roll the dough out to be about $\frac{1}{4}$ inch in thickness. Use your cookie cutter to cut the dough into shapes before transferring the shapes to your prepared pan.
7. Reroll the dough scraps into a ball and repeat the process of rolling and cutting until you use up the dough.
8. Repeat the process with the other half of the dough. This ensures that the dough is not overworked and will not have too much extra flour added to it, which would make the cookies drier, denser, and harder.

