

MIKE'S RECIPE

HOT CHOCOLATE LASA9NA

No-bake hot chocolate lasagna is the creamy, cool dessert you'll want to enjoy all winter—and maybe summer, too.



- Grease a 13- x 9-in. baking pan or dish with cooking spray.
- In a food processor, pulse cookies until fine crumbs form. Add sugar and melted butter; pulse until combined. Press crust into prepared pan and place in refrigerator while preparing the other layers.
- Whip heavy cream, powdered sugar, and vanilla to stiff peaks. In another bowl, beat butter, cream cheese, and hot cocoa mix until smooth. Fold in whipped cream. Spread over crust and refrigerate.
- Whisk pudding mix and milk until thickened. Add hot chocolate mix and marshmallows. Spread over the cream cheese layer and refrigerate for 30 minutes.
- Whip 2 1/3 cups heavy cream, powdered sugar, and vanilla until it reaches stiff peaks. Spread over Chocolate Pudding Layer in an even layer.
- Chill dessert at least 4 hours until fully set and ready to serve.
- Before serving, top dessert with marshmallows. Microwave remaining 2 tablespoons heavy cream and chopped chocolate in a medium bowl on HIGH in 20-second intervals, stirring until smooth. Drizzle over marshmallows and serve immediately.

ingredients

CRUST

- Cooking spray
- 32 chocolate sandwich cookies
- (such as Oreo), from 1 (18.12 oz. pkg.)
- · 3 Tbsp. granulated sugar
- 1/2 cup (4 oz.) unsalted butter, melted

HOT CHOCOLATE-CREAM CHEESE LAYER

- · 1 cup cold heavy whipping cream
- 1/4 cup powdered sugar
- 1 tsp. vanilla extract
- 1 (8 oz.) pkg. cream cheese, softened
- 1/2 cup (4 oz.) unsalted butter, softened
- 4 (1.25 oz.) packets dark chocolate-flavor instant hot cocoa mix

CHOCOLATE PUDDING LAYER

- 2 (3.9 oz.) pkgs. chocolate fudge instant pudding mix
- 2 3/4 cups cold milk
- 1 (1.25 oz.) packet dark chocolate-flavor instant hot cocoa mix
- 11/2 cups mini marshmallows





BRITTLE

This treat is crunchy, buttery, and deliciously nutty!



ingredients

- 2 Tbsp. unsalted butter, room temperature, plus more for the pan
- 1 c. granulated sugar
- 1/2 c. light corn syrup
- 1/2 c. water
- 1/2 c. roasted, lightly salted cashew halves
- 1/2 c. pecan halves, roughly chopped
- 1/3 c. roasted, unsalted peanuts
- 1/3 c. slivered almonds
- 3/4 tsp. kosher salt
- 1 tsp. baking soda
- 1 tsp. vanilla extract
- Flaky sea salt, to taste

- Grease a large baking sheet with butter and set aside.
- Combine the sugar, corn syrup, and water in a large saucepan. Cook, swirling the pan occasionally, until a candy thermometer registers 285°, 16 to 18 minutes. Using a wooden spoon, stir in the cashews, pecans, peanuts, almonds, and kosher salt. Continue cooking, stirring constantly, until the mixture registers 300°, 3 to 5 minutes. Remove from heat and remove the candy thermometer from the pan. Add butter, baking soda and vanilla, and stir until mixture is evenly foamy. (The mixture will bubble up!) Immediately pour onto the prepared baking sheet. Quickly spread into a thin sheet. Sprinkle lightly with flaky sea salt to taste.
- 3 Let cool completely, about 30 minutes. Break into pieces. Store in an airtight container at room temperature for up to 1 week.



TRACY'S RECIPE

ginger BRead COOKieS



ingredients

- 3 cups all-purpose flour
- 3/4 cup dark brown sugar, packed
- 3/4 teaspoon baking soda
- 1 Tablespoon ground cinnamon
- 1 Tablespoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 12 Tablespoons butter, room temperature, cut into 12 pieces
- 3/4 cup molasses (dark molasses)
- 2 Tablespoons milk

FOR THE FROSTING:

- 2 Tablespoons butter, room temperature
- 2 cups powdered sugar
- 2 Tablespoons milk

DIRECTIONS

- Mix flour, brown sugar, baking soda, cinnamon, ginger, cloves, and salt in a bowl.
- Cut in butter with a pastry blender until crumbly.
 Gradually mix in molasses and milk until combined.
 Divide dough into two balls, wrap in plastic, and refrigerate 2+ hours (or freeze 20 minutes).
- Preheat oven to 350°F. Line baking sheets with parchment paper.
- Roll out dough on a floured surface to ½ inch thick.
 Cut gingerbread men and place on sheets.
 Chill cutouts for 5 minutes, then bake 8-11 minutes until centers are set.
- Cool on wire racks before frosting. Store in an airtight container or freeze up to 3 months.

FOR THE FROSTING

Add butter, milk, and 1 cup of powdered sugar to a bowl. Mix until smooth. Add additional cup of powdered sugar and mix until smooth. Add frosting to piping bag if desired.

NOTES

Make Ahead Instructions: Make the gingerbread cookie dough and store it, well covered, in the refrigerator for 3-4 days. Roll out and cut into cookies when ready to bake. You can also bake the cookies and freeze them.

Freezing Instructions: Wrap dough really well in plastic wrap and freeze in a freezer safe container for 2-3 months. Allow the dough to thaw in the refrigerator before attempting to roll. Baked cookies can also be frozen for up to 3 months.

Gluten-free Adaptations: use gluten-free all-purpose flour.











BRIANNA'S REGIPE

SWEET AND SALTY REINDEER POPS

These are the cutest little holiday treat!



ingredients

- 1/2 c. creamy peanut butter
- 1/4 c. powdered sugar
- 32 round, buttery crackers, such as Ritz (1 sleeve)
- 16 wooden popsicle sticks
- 10 -12 oz dark chocolate bars
- 16 red candy-coated chocolate candies, like M&Ms
- 32 small candy eyeballs
- 1 c. mini pretzel sticks, broken into
 1/2-inch pieces
- Flaky sea salt, optional

- Place the peanut butter in a medium bowl. Sift the powdered sugar through a fine mesh strainer over top of the peanut butter. Using a rubber spatula, stir the peanut butter and sugar together to make a smooth, somewhat stiff mixture.
- Spread about 1 teaspoon of the peanut butter mixture on half of the crackers. Press the wooden sticks into the peanut butter mixture, then top each with one more cracker. Press the crackers to stick them together. Place in the freezer for 20 minutes.
- Chop the chocolate into small, even pieces and place in a bowl over a pot with 1" of simmering water (ensure the bowl doesn't touch the water). Heat on medium-low, stirring occasionally, until melted and smooth. Transfer to a tall measuring cup for easy dipping.
- Line a baking sheet with parchment or wax paper.
 Remove pops from the freezer. Dip each pop into melted chocolate, letting the excess drip off. Place on the tray and quickly add four pretzel pieces (antlers), two candy eyes, and a red candy nose. Repeat for all pops. While the chocolate is still shiny, sprinkle with flaky sea salt, if desired.
- Let firm up at room temperature for 30-45 minutes. Store in an air-tight container in a single layer, between layers of parchment paper, in a cool spot in your kitchen or in the refrigerator for up to 1 week.









GY'S RECIPE

easy Peppermint fudge

It makes the perfect homemade holiday gift!



ingredients

- 3 c. semi-sweet chocolate chips
- 1 (14 oz.) can sweetened condensed milk
- 8 whole peppermint candies, crushed

- Line a 8-by-8-inch pan with foil and smooth the surface. Spray the foil with nonstick spray.
- In a double boiler over medium heat, combine the chocolate chips and sweetened condensed milk. Heat until melted, about 5 to 7 minutes. Stir until smooth, then immediately pour the mixture into the prepared pan. Use an offset spatula to smooth the surface, then sprinkle on the crushed peppermints.
- 3 Refrigerate for 2 hours, then cut into small squares.



VEE'S RECIPE

ginger BREAD



ingredients

- ½ cup (113 g) unsalted butter (preferably **European-style butter, if you can find it)** softened to room temperature (may substitute vegetable shortening)
- ½ cup (100 g) dark brown sugar firmly packed
- 1 cup (235 ml) unsulphured molasses
- 1 large egg
- 1 teaspoon vanilla extract
- 2 ½ cups (312 g) all-purpose flour
- 1 ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground cloves
- ¾ teaspoon salt
- 1 cup (235 ml) boiling water
- Whipped Cream for topping, optional

- Cream together butter and brown sugar (I recommend using an electric mixer) and then stir in molasses, egg, and vanilla extract until batter is well-combined. Sometimes vou may notice that the mixture appears a bit piecey/separated at this point, that is OK! **Everything will come together in the end!**
- Separately whisk together your dry ingredients, then gently stir the dry ingredients into the butter/molasses mixture.
- Stir in HOT or boiling water (carefully!) until ingredients are smooth and well combined. Make sure batter is uniform in appearance, as not properly mixing could cause the cake to sink.
- Pour into a 9×9 pan and cook until baked through.









MAITRI'S REGIPE

BOURBON BALLS

Bourbon balls offer up a powerful punch while packaged in a small bite.



ingredients

- 1 (11-oz.) package vanilla wafers, finely crushed
- 1 cup finely chopped pecans, toasted
- 3/4 cup powdered sugar
- 2 Tbsp. unsweetened cocoa
- 1/2 cup bourbon
- 2 1/2 Tbsp. light corn syrup
- Powdered sugar

- Combine dry ingredients: Stir together first 4 ingredients in a large bowl until well blended.
- Mix bourbon and corn syrup: In a separate bowl, stir together bourbon and corn syrup until well blended.
- Combine bourbon mixture and water mixture: Stir bourbon mixture into the wafer mixture.
- Roll bourbon balls:
 Shape into 1-inch balls.
- 5 Roll in powdered sugar.
- Chill bourbon balls: Place finished bourbon balls in a lidded container, cover, and chill at least 30 minutes. Store chilled in a container up to 2 weeks.









MARANDA'S REGIPE

COCONUT ARRO3 CON Leche TAMALES

Lightly sweetened coconut rice pudding provides a custardy contrast to the tender masa in these dreamy dessert tamales. Drizzled with sweet and buttery goat's milk caramel, they also make a festive holiday breakfast.



- 2 3/4 cups water, divide
- 3/4 cup uncooked jasmine rice
- 2 (2-inch) cinnamon sticks
- 1 (13.5-ounce) can unsweetened full-fat coconut milk
- 11/4 cups whole milk, divided
- 1 1/2 cups granulated sugar, divided
- 1 vanilla bean, seeds scraped
- 3/4 teaspoon almond extract
- 1 tablespoon plus 3/4 teaspoon kosher salt, divided
- · 1 cup unsalted butter (8 ounces), softened
- 1/2 cup vegetable shortening
- 2 pounds Homemade Fresh Masa (about 3
- 1/2 cups) or masa harina prepared according to pkg. directions
- 24 dried corn husks (about 9 inches long and 7 inches wide at widest point), plus more for lining steamer, soaked at least 1 hour or up to overnight
- Cajeta (goat's milk caramel) or dulce de leche, for serving



- Boil water, rice, and cinnamon sticks in a saucepan until mostly absorbed, 6-10 minutes. Stir in coconut milk, whole milk, sugar, vanilla, almond extract, and salt. Simmer until thickened, 15-20 minutes. Remove cinnamon sticks, transfer to a bowl, and cool to room temperature, about 1 hour.
- In a stand mixer, beat butter, shortening, 1 cup sugar, and 1 tablespoon salt on medium-high until fluffy, 2-3 minutes. Gradually add masa on medium-low, then beat on medium-high until smooth, about 2 minutes. Reduce speed to medium-low and slowly stream in 1 cup water and 1/2 cup milk. Beat until smooth and well combined, 3-5 minutes, scraping the bowl as needed. The masa should resemble cake batter. Cover with a damp paper towel and set aside.
- Place a corn husk on a clean surface with the narrow end away from you; pat dry. Spread 1/3 cup masa in a 5x4-inch rectangle in the center. Add 2 tablespoons arroz con leche pudding in a line down the middle, leaving a 1/2-inch border, and sprinkle with 1/2 teaspoon sugar. Fold one side of the husk over to encase the filling, fold the top down, and roll to wrap, leaving the bottom open. Repeat with remaining ingredients.
- Fill a stockpot with 1 inch of water and place a deep steamer insert inside, ensuring the water doesn't touch the steamer. Line the steamer with corn husks. Stand tamales upright in a single layer, open ends up, packed tightly. Use aluminum foil to create a ring inside the pot if needed to keep tamales upright.











