

**12th Annual**  
**Dominion Customs**  
**Consultants Inc.**

**2024**  
**Holiday e-Book**





We would like to take a moment to wish you and yours  
a holiday season filled with health, happiness,  
and prosperity in the coming year.

Enclosed is our 12<sup>th</sup> Annual Holiday e-Book,  
a tradition the Dominion Elves look forward to sharing  
with you every year.

The elves have been very busy this year  
sourcing many new recipes to try,  
and activities for the kids in all of us to enjoy.

Thank you for providing us the opportunity  
to be your trusted customs resource in 2024,  
& we look forward to supporting you in what will certainly be  
an exciting year for Customs in 2025.

Happy Holidays!  
The Dominion Team



## Introducing a New Tradition

Each year after the holidays, the “Dominion Elves e-Book Committee” hold their annual team meeting, to begin the planning process for next year’s Halloween and Holiday e-books.

During our last meeting, the discussion veered off on a tangent, which was not surprising with this committee. The topic, how talented many of the Trade Chain Professionals are, away from the industry. Talents that might not be well known within our community.

So, the committee thought it would be nice to showcase the talents of our colleagues within the pages of our future e-books.

Within this e-book, the talented artwork of Kristina (Bryson) Billinger is featured for all to enjoy.

If you would like to nominate a colleague from our Trade Chain Partner community to be showcased in our 2025 e-books, please feel free to forward your recommendation to a Dominion Elf of your choosing. They will make sure the committee receives your request.

We hope you enjoy Kristina’s artwork.

The Dominion Elves e-Book Committee



## Kristina (Bryson) Billinger

Kristina Billinger has traveled extensively throughout North and South America, but it is the beautiful landscapes of the Canadian Shield and remote areas of Ontario that ignites her passion for painting vistas of lakes, trees, and rocks.

Kristina's appreciation for art started early in life and has developed into a passion of self-study, through courses and mentorships with other well known artists, all while juggling a challenging career in International Trade.

Kristina paints exclusively in oil with an idealistic representational style, that is, not quite realistic. Her goal is to evoke a calm reflectiveness in the viewer as if being present in the painting.

Kristina hopes her art allows the viewer to escape their hectic lifestyles and bring the great Canadian outdoors inside their home or office.

Kristina's work can be viewed at  
The Art Shop in Lakefield Ontario or on her website at

[www.KristinaBillingerArt.com](http://www.KristinaBillingerArt.com)

# Drinks & Cocktails





# Winter Citrus Smoothie

## INGREDIENTS

- 1 cup frozen mango chunks
- juice of 1 lemon
- 1/2 teaspoon ground turmeric
- 1/4 teaspoon ground cayenne pepper
- 3/4 cup fresh squeezed orange juice
- 2 teaspoons fresh grated ginger
- 1 small raw red beet, chopped
- 1 cup frozen raspberries
- 1 cara cara orange, blood orange, or grapefruit, peeled and segmented
- 1/2 cup pomegranate juice
- honey to taste (optional)

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In a blender, combine the mango, lemon juice, turmeric, cayenne, ginger, and orange juice. Blend until completely smooth, adding more honey if needed to sweeten. Pour into a tall glass

Rinse the blender out. Combine the beets, raspberries, orange, and pomegranate juice. Blend until smooth and creamy, adding more pomegranate juice if needed to reach your desired consistency.

Pour over the mango mixture and stir gently to swirl. Top with seeds, if desired.

**Servings: 2 Non-Alcoholic**

Recipe courtesy of: <https://www.halfbakedharvest.com/immune-boosting-winter-citrus-smoothie>

# Pomegranate Mimosa

## INGREDIENTS

1 Bottle Brut Champagne  
4 tsp. Pomegranate Seeds 1 tsp. per glass  
4 TBSP. Pomegranate Juice 1 TBSP. per glass

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Use 4 Champagne flutes. In each glass add the seeds- 1 tsp. each

Add 1 TBSP. Pomegranate juice to each glass

Pour the champagne over the top

Garnish with mint if desired

**Servings: 4: Gluten Free**

Recipe courtesy of:  
<https://www.livingfreelyglutenfree.com/pomegranate-mimosa>





# Sagey Gin Gimlet

## INGREDIENTS

### Sage Simple Syrup:

½ cup sugar  
½ cup water  
10 fresh sage leaves

### Sagey Gin Gimlet:

5 fresh sage leaves, plus more for garnish  
3 ounces gin  
1½ ounces sage simple syrup  
1½ ounces fresh lemon juice  
Ice  
2 slices lemon

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### To prepare simple syrup:

Heat sugar, water and 10 sage leaves in a small saucepan over medium heat, stirring until the sugar dissolves. Remove from heat and cool to room temperature. Strain and refrigerate until chilled, about 30 minutes, and up to 2 weeks.

### To prepare cocktail:

Fill a shaker half full with ice. Add sage leaves and use a muddler (or the back of a wooden spoon) to muddle the sage with the ice. Add gin, simple syrup and lemon juice and fill with ice. Cover tightly and shake well. Divide the cocktail between 2 martini glasses and garnish each with a lemon slice and sage leaf, if desired.

**Servings: 2** Vegan, Gluten Free, Nut Free, Dairy Free, Egg Free

Recipe courtesy of:  
<https://www.eatingwell.com/recipe/276093/sagey-gin-gimlet>



# Coquito

## INGREDIENTS

2 (15-oz.) cans cream of coconut  
2 (12-oz.) cans evaporated milk  
1 c. (or more) white rum  
1 large egg yolk (optional)

1/2 tsp. ground cinnamon  
1/2 tsp. pure vanilla extract  
1/4 tsp. grated fresh nutmeg, plus more serving  
Cinnamon sticks, for serving

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In a blender, blend cream of coconut, milk, rum, egg yolk (if using), ground cinnamon, vanilla, and nutmeg until well combined, 1 to 2 minutes.

Taste and add more rum, if desired.

Pour coquito into a large container with a lid, cover, and refrigerate until well chilled, at least 2 hours or up to 4 days.

To serve, stir well to disperse cinnamon, and pour into small cups.

Garnish with nutmeg and cinnamon sticks.

**Servings: 6-8**



### **Make Ahead & Storage**

*Homemade coquito can last up to 4 days after it's made, stored in airtight containers in the refrigerator. The eggs may begin to separate as time goes on, so make sure to stir well before serving.*



# Gingerbread Latte

## INGREDIENTS

- 2 tsp molasses
- 1 tsp coconut condensed milk or maple syrup
- 1/2–1 tsp ground ginger\*
- 1/2 tsp ground cinnamon
- 1/4 tsp nutmeg
- 2–3 shots espresso
- 1/2 cup unsweetened oat milk or coconut milk
- Coconut whipped cream, nutmeg to top

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In a mug, mix together the molasses, coconut condensed milk/maple syrup, ginger, cinnamon, and nutmeg.

Brew 2-3 shots of espresso over the gingerbread syrup.

Once the espresso is brewed, remove the mug and stir the espresso and syrup together.

Steam the dairy free milk, and pour it over the espresso. Top with coconut whipped cream and nutmeg if desired.

**Servings: 1**   **Vegan**

Recipe courtesy of:  
<https://thebananadiaries.com/vegan-gingerbread-latte>

# Mulled Pomegranate-Cherry Juice

## INGREDIENTS

2 oranges  
6 allspice berries  
4 star anise pods  
1 tsp. coriander seeds  
1 bay leaf

3/4 c. honey  
2 c. black cherry juice  
1 qt. pomegranate juice  
2 c. mixed berries

Remove the peels from the oranges with a vegetable peeler.

Put the peels in a saucepan and add the allspice berries, star anise pods, coriander seeds, bay leaf and honey. Squeeze in the orange juice.

Add the black cherry juice and pomegranate juice and bring to a simmer.

Let the mixture simmer over low heat for 30 minutes.

Remove the orange peels and spices with a slotted spoon.

Stir the mixed berries into the mulled juice and ladle into mugs.

**Servings: 2-4: Non-Alcoholic**

Recipe courtesy of:  
<https://www.thepioneerwoman.com/food-cooking/recipes/a34302391/mulled-pomegranate-cherry-juice>





## Wassail (*Non-Alcoholic & Alcoholic Variations*)

### INGREDIENTS

6 small honeycrisp apples  
6 Tbsp. dark brown sugar, plus more to taste  
1 tsp. ground cinnamon  
1/2 tsp. ground ginger  
1/4 tsp. ground nutmeg  
1/4 tsp. ground allspice  
1 gal. apple cider, divided  
1 navel orange  
10 whole cloves  
2 lemons

2 cinnamon sticks, plus more for serving  
3 star anise pods  
1 c. cranberry juice cocktail

### Optional

Bourbon or brandy, for serving

Fresh or frozen cranberries,  
thawed, for serving

Preheat the oven to 350°F.

Using a paring knife, cut out the core and stem of each apple, leaving about the bottom 1/2 inch of each apple intact. Using a small spoon or grapefruit spoon, scoop out any remaining core and seeds to form a cavity in each apple.

In a small bowl, stir together the brown sugar, cinnamon, ginger, nutmeg, and allspice. Divide the brown sugar mixture among each apple cavity, firmly packing it as necessary.

In the bottom of a pie plate or baking pan, pour 1 cup of the apple cider. Place the prepared apples in the pan. Bake until the apples are very tender and collapsing, 1 hour to 1 hour and 10 minutes.

Meanwhile, cut the orange in half crosswise and stick the whole cloves in the peel. Cut one lemon in half and thinly slice the second lemon.



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2 cinnamon sticks, plus more for serving  
3 star anise pods  
1 c. cranberry juice cocktail

### Optional

Bourbon or brandy, for serving

Fresh or frozen cranberries,  
thawed, for serving

In a large pot, add the prepared orange, cinnamon sticks, star anise pods, and the remaining apple cider. Squeeze the halved lemon into the pot and add the sliced lemon. Over medium-high heat, bring the mixture to a boil and reduce heat to medium-low and simmer until aromatic, 1 hour.

Add the cranberry juice and the cooked apples with any of their juices to the pot and stir to combine. Taste for sweetness and add more brown sugar, if you like.

Serve hot or warm, with/without alcohol of choice, cranberries, and a cinnamon stick, if you like.

**Servings: 16 Cups    Non-Alcoholic**

# Milk & Cookies Shots Punch

## INGREDIENTS

Cooking spray  
1 (16.6-oz.) tube chocolate chip cookie dough  
1/2 c. bittersweet chocolate chips, melted  
Holiday sprinkles, for decorating (optional)  
1/3 c. whole milk  
3 Tbsp. Baileys Irish Cream

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Preheat oven to 350°. Grease a standard 12-cup muffin tin with cooking spray. Divide dough into 12 pieces. Arrange in prepared cups and press into an even layer.

Bake cookies until golden brown and edges are set, about 15 minutes. Immediately press in centers with the back of a tablespoon. Let cool, then remove cups from muffin tin.

Pour about 1 Tbsp. melted chocolate into each cookie and spread around bottom and up edges. Dip into sprinkles (if using). Refrigerate until set, about 20 minutes.

In a small measuring glass, combine milk and Baileys. Pour into cookie cups.

**Servings: 12**

**Recipe courtesy of:**

<https://www.delish.com/cooking/recipe-ideas/a50434/milk-and-cookies-shot-recipe>





# Cranberry-Basil Spritzer

## INGREDIENTS

### For Basil Syrup:

1 c. water  
1 c. sugar  
1/2 c. fresh basil leaves

### For Spritzer:

2 c. unsweetened cranberry juice  
1/4 c. fresh lime juice  
1 L chilled club soda  
4 slices lime  
1 c. fresh cranberries  
1/2 c. fresh basil leaves, plus more for garnish

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### Make Basil Syrup:

In a medium saucepan over medium-high heat, bring water and sugar to a boil. Stir to dissolve sugar. Add basil leaves, remove pan from heat, and let steep for 20 minutes. Strain syrup and let cool for at least 1 hour.

### Make Spritzer:

In a large pitcher, combine syrup, unsweetened cranberry juice, and fresh lime juice. Fill pitcher with chilled club soda, then add lime slices, fresh cranberries, and basil leaves.

To serve, pour spritzers over ice, top each with a splash more club soda, and garnish with basil.

**Servings: 8 Non-Alcoholic**

Recipe courtesy of:

<https://www.countryliving.com/food-drinks/recipes/a4257/cranberry-basil-spritzer-recipe-clx1013>

# Holiday Cookie Cocktail

## INGREDIENTS

1/2 cup unsweetened almond milk  
1/2 tsp vanilla extract  
1/2 tsp almond extract  
1 tbsp salted caramel – or any vegan caramel  
1 oz good quality vodka  
ice  
sprinkles for rim garnishing – optional  
agave for rim garnishing – optional

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Place martini/cocktail glasses in freezer for a couple minutes. Remove from freezer, and dip the rim into agave, drip off excess, then dip into the sprinkles.

Make sure all the agave is covered with sprinkles. Quickly place into the freezer until ready to serve.

In the cocktail shaker, fill about 1/4 up with ice, add in milk, extracts, caramel, and vodka. Shake vigorously for about a minute.

Using the filter on the cocktail shaker, pour into sprinkle-rimmed glasses. Serve!

**Servings: 1 Vegan**

**Recipe courtesy of:**  
<https://www.chefpriyanka.com/vegan-holiday-cookie-cocktail>







# Frozen Hot Chocolate Martini

## INGREDIENTS

4 c. (or more) ice

4 oz. Baileys

3 oz. vodka

1/2 c. hot chocolate mix

Whipped cream and chocolate shavings, for serving

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In a blender, blend ice, Baileys, vodka, and hot chocolate mix until smooth.

Add more ice as needed to thicken as desired.

Pour into 2 glasses. Top with whipped cream and chocolate shavings.

**Servings: 2**

Recipe courtesy of:

<https://www.delish.com/cooking/recipe-ideas/a45574717/frozen-hot-chocolate-martini-recipe>

# Christmas Punch

## INGREDIENTS

2 cups premade Sorrel  
1 cup guava puree  
1 cup orange juice  
1 1/2 cups gold rum  
Angostura Bitters  
Orange Slices  
Ice Cubes

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In a mug or pitcher, combine the guava puree, sorrel juice, orange juice and rum.

Mix well to combine, then add about 4-5 orange slices.

Chill for at least one hour before serving over ice with a dash of bitters.

**Servings: 4-6: Gluten Free**

Recipe courtesy of:

<https://offthewheatenpath.com/2020/12/06/gluten-free-christmas-punch-ponche-de-navideno>



# Gingerbread Martini

## INGREDIENTS

### Gingerbread Simple Syrup:

2 Tbsp. coarsely grated peeled ginger  
2 (3") cinnamon sticks  
4 whole cloves  
3/4 c. granulated sugar

### Cocktail:

1/2 c. crushed gingerbread cookies  
Ice  
2 Tbsp. vanilla ice cream  
1 oz. Baileys Irish Cream  
1 oz. vodka  
1/2 oz. Kahlúa

Whipped cream, ground cinnamon, and gingerbread people, for serving

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### Gingerbread Syrup:

In a small saucepan over medium-high heat, bring ginger, cinnamon, cloves, and 1 1/2 cups water to a boil.

Reduce heat to medium and cook, stirring occasionally, until liquid is reduced by about half, about 20 minutes.

Add sugar and stir until dissolved. Let cool about 10 minutes.

Strain sugar mixture through a fine-mesh sieve into a small bowl.

### **Make Ahead**

*Syrup can be made 1 month ahead.  
Store in an airtight container and refrigerate.*

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1 oz. Baileys Irish Cream  
1 oz. vodka  
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Whipped cream, ground cinnamon, and gingerbread people, for serving



### Cocktail:

Place crushed cookies on a small shallow plate. Pour some gingerbread syrup onto another shallow plate. Dip rim of a martini glass into gingerbread syrup, then dip into cookies to coat.

In a cocktail shaker filled with ice, combine ice cream, Baileys, vodka, Kahlúa, and 1/2 oz. gingerbread syrup. Cover and vigorously shake until outside of shaker is very frosty, about 20 seconds. Strain into prepared glass.

Garnish with a generous dollop of whipped cream and sprinkle with cinnamon.

Gently place a gingerbread person in cocktail.

**Servings: 1**

Recipe courtesy of:

<https://www.delish.com/cooking/recipe-ideas/a45106701/gingerbread-martini-recipe>

# CARMtastic Christmas Punch

## INGREDIENTS

2 pears sliced  
2 lemons: 1 sliced, 1 juiced  
2 tbsp caster sugar  
1 tsp mixed spice  
400ml white grape juice

275ml ginger ale  
500ml sparkling water  
ice  
handful of pomegranate seeds  
rosemary sprigs, to serve

**Optional:**  
100-150ml white, dark or  
spiced rum,  
or use vodka or gin

Put the pear and lemon slices, sugar and mixed spice in a large punch bowl or jug, and chill for up to 1 hour to infuse.

Add the lemon juice and grape juice, stirring to dissolve any sugar.  
Stir in your chosen spirit, if using.

Pour in the ginger ale and sparkling water, then add a few large handfuls of ice.

Sprinkle over the pomegranate seeds and drop in a few sprigs of rosemary.

**Servings: 4-6: Non-Alcoholic, Vegan, Gluten Free**



Recipe courtesy of:

<https://www.bbcgoodfood.com/recipes/non-alcoholic-christmas-punch>

# Frozen Blackberry Smoothie

## INGREDIENTS

10 frozen blackberries  
½ banana(or 1 small one), sliced  
1 ball of stem ginger from a jar  
100ml pomegranate juice or red grape juice  
ice  
1 thyme sprig  
1 frozen blackberry, to garnish

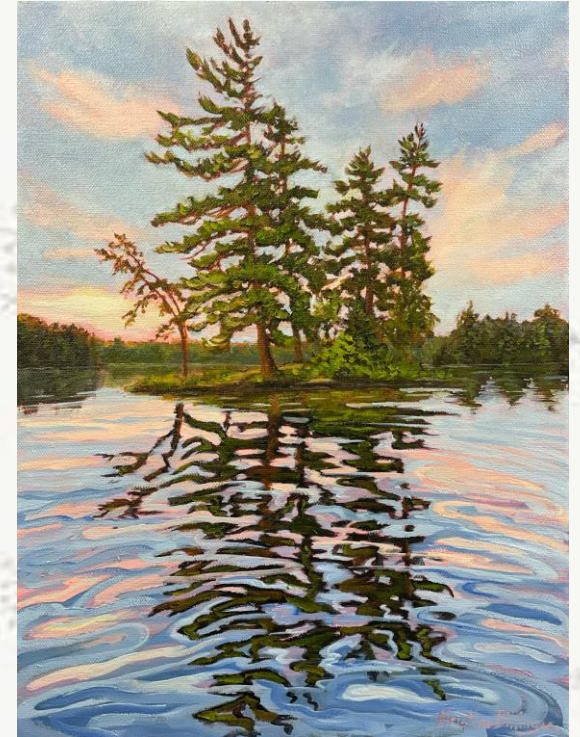


Put all of the ingredients, apart from the garnish, in a high-speed blender with a few small ice cubes, then blend until smooth and thick.

Pour the smoothie into a margarita glass or a tumbler and garnish with a thyme sprig and frozen blackberry.

**Servings: 1-2 Non-Alcoholic, Vegan, Gluten Free**

# Appetizers & Sides





# Crab-and-Cheese-Stuffed Mini Peppers

## INGREDIENTS

2 to 14 sweet mini peppers  
1 tablespoon extra-virgin olive oil  
Kosher salt and freshly ground black pepper  
8 ounces fresh lump or jumbo lump crabmeat  
5 ounces flavored cream cheese  
(such as scallion, chive and onion or garlic and herb), at room temperature

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Preheat the oven to 400 degrees F and line a rimmed baking sheet with parchment.

Cut the peppers lengthwise and remove the stems, seeds and ribs. If needed, trim a small amount off the bottom of each pepper half so that it will lie flat when cut-side up (making them steady is important so the filling stays intact during baking). Chop the trimmings into small pieces and set aside.

Toss the pepper halves in a medium bowl with the olive oil, 1/2 teaspoon salt and several grinds of black pepper. Set aside.

Stir together the softened cream cheese and reserved pepper trimmings in another medium bowl until smooth. Gently fold in the crabmeat and season with salt and pepper.

Fill each pepper half with about 1 tablespoon of the crab mixture so it comes over the top of the pepper slightly. Place on the prepared baking sheet and bake until the filling is beginning to brown, about 18 minutes. Serve warm.

**Servings: 6-8    Gluten Free**

**Recipe courtesy of:**  
<https://www.foodnetwork.com/recipes/food-network-kitchen/crab-and-cheese-stuffed-mini-peppers-9427706>



# Pigs in a Blanket

## INGREDIENTS

Canola oil, for greasing  
1 1/2 tablespoons unsalted butter  
1 1/2 tablespoons packed light brown  
sugar  
1 tablespoon honey  
1/4 cup Dijon mustard  
Flaky sea salt

One 12- to 14-ounce sheet of thawed  
frozen all-butter puff pastry  
1 egg beaten with 1 tablespoon milk  
Coarsely ground black pepper  
4 long (about 8 inch) hot dogs,  
cut into thirds



### **Make Ahead**

*The unbaked pigs in a blanket can be refrigerated overnight.*

Preheat oven to 375°F. Lightly oil a large baking sheet.

Melt butter with the sugar and honey in a small saucepan over moderate heat. Remove from heat and whisk in the Dijon until smooth. Let glaze cool completely.

Unfold puff pastry onto a lightly floured work surface and roll out to a 12-inch square. Cut dough in half, then cut each half into 6 triangles. Brush 1 triangle with glaze and season with coarsely ground black pepper.

Put 1 piece of hot dog on the wide end of the triangle, then loosely roll up. Put pig in a blanket seam side down on prepared baking sheet. Repeat with remaining triangles, glaze and hot dogs.

Brush pigs in a blanket with egg wash and sprinkle with flaky sea salt and coarsely ground black pepper. Refrigerate for 15 minutes.

Bake pigs in a blanket for 30 to 35 minutes, until puffed and golden; rotate the baking sheet halfway through baking. Serve hot.

**Servings: 12**

Recipe courtesy of: <https://www.foodandwine.com/recipes/pigs-in-blanket-black-pepper-pastry>

# Baked Rosemary Beet Chips

## INGREDIENTS

2 small beets (rinsed and scrubbed,  
peeling optional)  
Olive or avocado oil

1 pinch each sea salt + black pepper  
1-2 sprigs fresh rosemary  
(roughly chopped)

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Preheat oven to 375 degrees F and place oven rack in the center of the oven. Line two baking sheets with parchment paper

Thinly slice beets with a mandolin, getting them as consistently thin as possible. They should curl a little when cut. This will ensure even baking and crispiness.

Divide between two baking sheets and spray or very lightly drizzle with olive oil. Add a pinch of salt, pepper, and the rosemary. Toss to coat. Then arrange in a single layer, making sure the slices aren't touching.

Bake for 15-20 minutes or until crispy and slightly brown. Be sure to watch closely past the 15 minute mark as they can burn quickly. Remove from oven. Let cool slightly. Then serve.

Best when fresh. Leftovers will lose their crispiness.

**Servings: 3    Gluten Free, Vegan**

Recipe courtesy of:  
<https://minimalistbaker.com/baked-rosemary-beet-chips>



# Rainbow Taco Boats

## INGREDIENTS

### LETTUCE

1 head romaine lettuce separated into individual leaves // large bottom stems removed

### SAUCE

1/3 cup tahini  
2 Tbsp lemon juice  
1 Tbsp maple syrup  
1 pinch sea salt (optional)  
Water (to thin)

### FILLING

1/2 cup beet hummus or plain hummus  
1 cup halved cherry tomatoes  
1/2 cup alfalfa sprouts  
1 cup finely shredded carrots  
3/4 cup thinly sliced red cabbage  
1 medium ripe avocado (cubed)  
1 Tbsp hemp seeds (optional)

Prepare sauce by adding tahini, lemon juice, maple syrup, and salt to a small mixing bowl and whisking to combine. Then add water 1 Tbsp at a time until a pourable dressing is formed. Taste and adjust flavor as needed, adding more salt for overall flavor, lemon for acidity, or maple syrup for sweetness. Transfer to a serving vessel or ramekin or set aside.

Arrange lettuce boats on a serving platter and begin filling with 1-2 Tbsp hummus. Then top with tomatoes, sprouts, carrots, cabbage, avocado, and hemp seeds (optional). Either drizzle with tahini sauce or serve on the side. Best when fresh.

Store leftover tacos in the refrigerator up to 3 days (be sure to add lemon or lime juice to avocado to help it from turning). Tahini sauce will keep for 4-5 days.

**Servings: 12 Taco Boats**    **Vegan, Gluten Free**

**Recipe courtesy of:**  
<https://minimalistbaker.com/rainbow-raw-maine-taco-boatse>





# Easy Cheese Ball

## INGREDIENTS

8 oz (250 g) brick cream cheese  
(light or regular), softened

handful shredded cheddar cheese  
1/2 teaspoon dried chives  
1/2 teaspoon dried dill weed

1/2 teaspoon dried parsley

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon salt

1/2 - 3/4 cup finely chopped pecans

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Blend all the ingredients, except the pecans, together.

Form into one large cheese ball, two cheese logs, or individual cheese balls, and roll in chopped pecans.

For the large cheese ball or logs, wrap in plastic wrap, and refrigerate for at least an hour.

For the individual size cheese balls, place in an air-tight container and refrigerate at least an hour.

Cheese Balls are best when they are made at least a day in advance, but they can be made days ahead of time.

**Servings: 20 individual balls    Gluten Free**

Recipe courtesy of:

<https://www.faithfullyglutenfree.com/easy-cheese-ball>

# Bacon-Wrapped Stuffed Peppadews

## INGREDIENTS

1 (4-ounce) log goat cheese, at room temperature

2 oz. cream cheese, at room temperature

1/4 tsp. garlic powder

1/4 tsp. onion powder

Kosher salt and freshly ground black pepper

30 Peppadew peppers (about 1 quart), drained and patted dry

10 slices regular (not thick-cut) bacon, cut crosswise into thirds

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Preheat oven to 350°F. Fit a rimmed baking sheet with a wire rack.

Stir together goat cheese, cream cheese, garlic powder, and onion powder in a bowl. Season with salt and pepper. Transfer to a zip-top bag, & cut a small hole in one corner.

Fill peppers with cheese mixture. Wrap each with bacon, securing with a toothpick. Place on prepared rack, filling sides up. Freeze 20 minutes.

Bake until bacon is cooked through, 25 to 35 minutes. Let cool slightly before serving.

**Servings: 8**

Recipe courtesy of:  
<https://www.countryliving.com/food-drinks/a45571433/bacon-wrapped-stuffed-peppadews-recipe>





# Creamy Kale and Spinach Dip

## INGREDIENTS

1 ¼ cups cashews  
(soaked overnight or in boiling hot water for 1 hour // then thoroughly drained)

1/2 cup unsweetened plain almond milk (sub up to half with water)

4-6 Tbsp nutritional yeast (to taste)

1 tsp sea salt (DIVIDED)

3 cloves garlic (minced)

1 Tbsp olive oil

1 (10-ounce) package frozen chopped spinach (thawed and squeeze-drained)

3 cups kale (finely chopped // or just double up on spinach)

1 healthy pinch black pepper

1/4 cup Vegan Parmesan Cheese

## **FOR SERVING (optional)**

Veggies, crackers, chips, or 1/2 baguette sliced and toasted

Red pepper flakes

Hemp seeds

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If you haven't soaked your cashews yet, do so the night before in room temperature water, or 1 hour before in very hot water. Drain thoroughly.

Preheat oven to 350 degrees F (176 C) and lightly grease a small, oven-safe serving dish



## Creamy Kale and Spinach Dip

Add soaked and drained cashews to a blender with almond milk and purée into a cream.

Add 1/4 cup nutritional yeast and 3/4 tsp sea salt and mix once more. Taste and adjust seasonings as needed. You want it pretty cheesy and well-salted. Set aside.

In a large skillet over medium heat, sauté garlic in olive oil and then add spinach and kale. Season with a healthy pinch (1/4 tsp) of sea salt and black pepper and cook for 5 minutes or until wilted, then remove from heat.

Add 3/4 of the cashew cream and toss to combine. If it can take more, add it in. Otherwise, reserve the rest for pasta or other uses. Add 2 Tbsp vegan parmesan for additional texture/flavor and stir.

Add to prepared baking dish and top with remaining vegan parmesan. Bake for 15-20 minutes, or until warmed through and slightly browned on top.

Before serving, top with additional vegan parmesan cheese if desired. Other add-ons might include red pepper flakes or hemp seeds.

Serve with assorted vegetables, tortilla chips, crackers, or toasted baguette.

Store leftovers covered in the fridge for up to a few days, though best when fresh.

**Servings: 6    Vegan, Gluten Free, Dairy Free**

Recipe courtesy of:

<https://minimalistbaker.com/creamy-kale-and-spinach-dip>

# Creamy Shrimp Scampi Dip

## INGREDIENTS

8 ounces cream cheese,  
at room temperature

1 cup shredded part-skim mozzarella  
1 cup sour cream  
1/2 cup mayonnaise  
1/2 cup grated Parmesan  
4 tablespoons plain dried  
breadcrumbs  
Kosher salt

2 tablespoons unsalted butter, plus 1  
tablespoon melted unsalted butter

1 pound large peeled and deveined  
shrimp, tails discarded, cut into 1/4-inch  
pieces

6 cloves garlic, thinly sliced  
Large pinch crushed red pepper flakes  
1/2 cup dry white wine  
1 teaspoon lemon zest

1/2 cup fresh parsley leaves,  
finely chopped

Slices of crusty bread and/or  
crackers, for serving



Position an oven rack in the top position, and preheat the oven to 375 degrees F.

Beat the cream cheese, mozzarella, sour cream, mayonnaise, Parmesan, 2 tablespoons of the breadcrumbs and 1/2 teaspoon salt in a large bowl with an electric mixer on medium high until smooth. Cover and refrigerate until ready to add the shrimp.

Melt 2 tablespoons butter in a large skillet over medium-low heat. Add the shrimp, garlic, 1/4 teaspoon salt and the red pepper flakes, and cook, stirring frequently, until the shrimp just start to turn pink, about 2 minutes.



# Creamy Shrimp Scampi Dip

Add the wine, bring to a simmer and cook until the shrimp are pink and cooked through, about 2 minutes (there will be some liquid left in the skillet).

Remove the skillet from the heat, and let the shrimp cool completely.

Meanwhile, mix together the parsley, the remaining 2 tablespoons breadcrumbs and 1 tablespoon melted butter, the lemon zest and a pinch of salt in a small bowl.

Stir the shrimp, pan sauce and cream cheese mixtures together to combine; transfer to a 2-quart flameproof baking dish. (The dip and breadcrumb mixture can be covered and refrigerated overnight separately at this point.)

Sprinkle the breadcrumb mixture over the dip, and bake until hot and bubbly, 15 to 20 minutes.

Switch the oven to broil, and cook until the top is golden brown, 1 to 3 minutes.

Let rest for a few minutes, then serve hot with bread and/or crackers.

**Servings: 8-10**



# Gluten Free Meatballs with Grape Jelly Sauce

## INGREDIENTS

½ cup gluten free bread crumbs  
½ cup milk  
1 large egg  
2 pounds ground beef  
4 teaspoons parsley  
2 teaspoons garlic powder

2 teaspoons oregano  
1 teaspoon pepper  
½ teaspoon salt  
2 cups grape jelly  
2 12- ounce bottles chili sauce

Pour grape jelly and chili sauce into bowl of crock pot and mix until combined.

Place gluten free bread crumbs in a large bowl. Whisk together milk and egg. Pour over breadcrumbs and allow to soak for at least five minutes.

Add ground beef, parsley, garlic powder, oregano, pepper, and salt to the breadcrumbs. Using your hands, work all ingredients together, mixing until all ingredients are well combined.

Scoop out meat mixture by tablespoonful and roll into a ball. Place each meatball in the bowl of the crock pot, rolling each meatball in sauce until it is completely covered. Meatballs may be stacked if they do not fit into one layer.

Cook on high for 3 hours or low for 6 hours, stirring halfway through.

**Servings: 30 meatballs    Gluten Free**

**Recipe courtesy of:**  
<https://www.hunnyimhomediy.com/gluten-free-meatballs>





# Pizza Thumbprint Cookies

## INGREDIENTS

- 1 cup store-bought pizza sauce
  - 1 cup (2 sticks) unsalted butter, at room temperature
  - 2 tablespoons sugar
  - 2 cups all-purpose flour (see Cook's Note)
  - 1 cup grated Parmesan (about 4 ounces), plus more for sprinkling
  - Kosher salt and freshly ground black pepper
  - 1 large egg
  - 2 whole-milk mozzarella cheese sticks, cut into 1/8-inch slices (about 32 slices)
- 

Preheat the oven to 425 degrees F. Line 2 baking sheets with parchment.

Spread the pizza sauce in a medium skillet, creating an even layer. Bake, stirring every 10 minutes, until thickened and reduced by half, about 30 minutes. Set aside to cool completely.

Meanwhile, beat the butter and sugar in a stand mixer fitted with a paddle attachment until smooth; about 2 minutes. Add the flour, Parmesan, 1 teaspoon salt, a couple grinds of pepper and 1 tablespoon water. Mix until the dough just comes together (it will be slightly crumbly but should hold together when squeezed).

Using a tablespoon-size scoop, scoop portions of the dough onto the prepared baking sheets, 15 or 16 scoops per sheet. Once you've scooped all the dough, roll each portion into a ball. Use your thumb or a 1/2-teaspoon measuring spoon to make an indentation in the center of each ball, deep enough to fill but not so deep as to reach the pan underneath.

Refrigerate for 20 minutes.



# Pizza Thumbprint Cookies

## INGREDIENTS

- 1 cup store-bought pizza sauce
  - 1 cup (2 sticks) unsalted butter, at room temperature
  - 2 tablespoons sugar
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  - Kosher salt and freshly ground black pepper
  - 1 large egg
  - 2 whole-milk mozzarella cheese sticks, cut into 1/8-inch slices (about 32 slices)
- 

Whisk the egg and 1 tablespoon water in a small bowl. Using a pastry brush, brush the top of the chilled cookies with the egg wash and sprinkle with a light dusting of Parmesan.

Bake, rotating the baking sheets from front to back and top to bottom, until golden brown around the bottom and top edges, 20 to 25 minutes.

Remove the cookies from the oven and lightly press a slice of mozzarella stick into each indentation, which will have puffed slightly. Top with 1/2 teaspoon of the pizza sauce and another sprinkling of Parmesan.

Continue to bake until the cheese is melted, 2 to 3 minutes.

Let rest for 5 minutes, then remove the cookies to a rack to cool completely.

**Servings: 32**

Recipe courtesy of:  
<https://www.foodnetwork.com/recipes/food-network-kitchen/pizza-thumbprint-cookies-17334114>

# Andrew's Rosemary Roasted Nuts

## INGREDIENTS

2 cups assorted nuts  
2 tbsp unsalted butter, melted ghee or oil  
2 tbsp rosemary

2 tbsp maple syrup  
1/8-1/4 tsp cayenne pepper  
1/8 tsp salt

Preheat oven to 325 degrees

Melt butter and add rosemary, maple syrup, cayenne and salt.  
Pour over nuts and mix until the nuts are evenly covered.

Spread on a baking sheet, making sure the nuts don't overlap.

Bake for 18- 20 minutes, stirring 1/2 through.

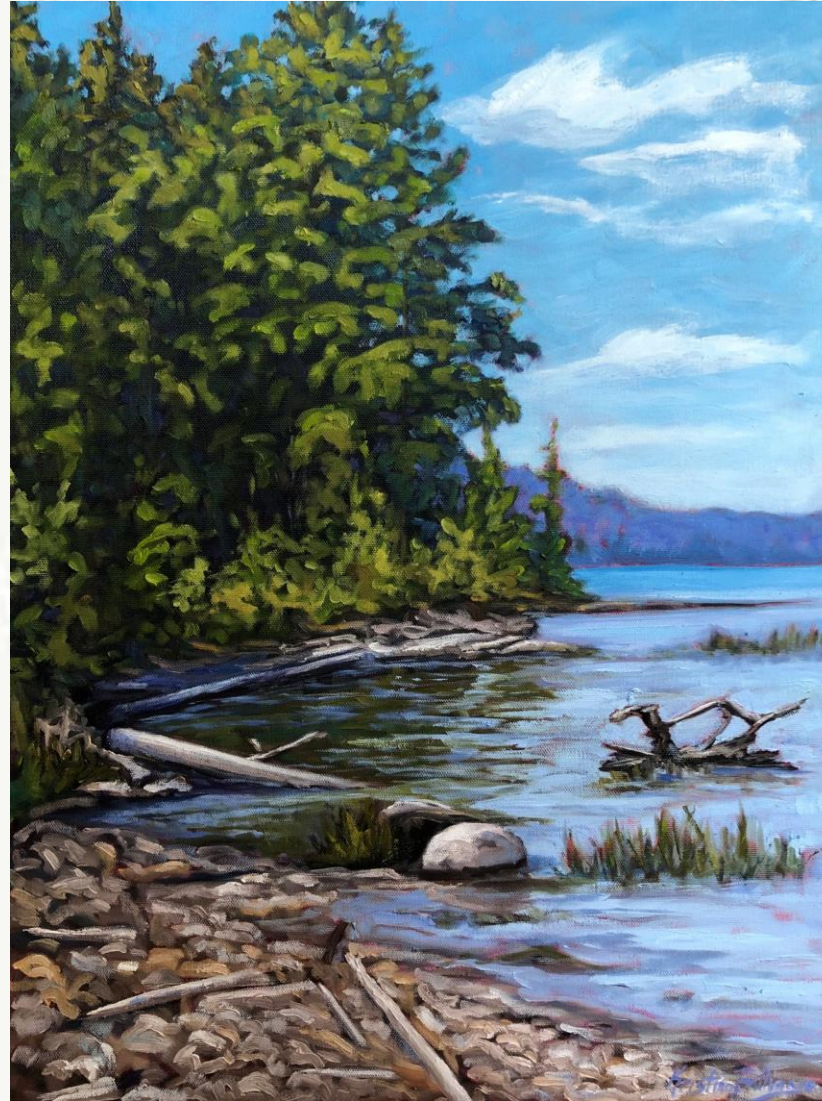
**Servings: 20 individual balls    Gluten Free, Vegan Option**

*If you're interested in making Andrew's Rosemary Roasted Nuts vegan friendly, simply substitute the butter for a neutral flavored oil to pour over the nuts.*

**Recipe courtesy of:**  
<https://partylicious.net/rosemary-roasted-nuts>



# Cookies & Desserts





# Holiday Haystacks

## INGREDIENTS

- 1 c. semisweet chocolate chips
  - 1 c. milk chocolate chips
  - 3 c. chow mein noodles
  - 1/2 c. roughly chopped salted almonds
  - 1/2 c. shelled pistachios
  - 2 Tbsp. assorted holiday sprinkles
- 

Bring 2 inches of water in a pot to a simmer. Place a heatproof bowl over (but not in) the simmering water. Add the semisweet and milk chocolate chips and allow them to melt, stirring occasionally, 4 to 5 minutes.

Meanwhile, add the chow mein noodles, almonds, and pistachios to a large bowl and set aside.

When the chocolate has melted completely, pour it over the noodle and nut mixture. Mix until everything is well coated.

Using 2 spoons, drop tablespoon-size mounds onto 2 parchment-lined baking sheets. Sprinkle the holiday sprinkles over the top. Allow to set completely before serving or storing, about 1 hour.

**Servings: 24-36**

# Coconut Sugar Peanut Brittle

## INGREDIENTS

1 cup roasted peanuts  
1 cup coconut palm sugar

6 tbsp water  
¼ tsp salt

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Have your roasted peanuts, salt, a wooden spoon, a rolling pin, and 2 sheets of parchment paper ready on the counter.

Place sugar and water in a medium-small heavy-bottomed sauce pan. Warm on medium high heat until the sugar is dissolved into the liquid, stirring occasionally.

Once mixture begins to simmer, lower heat. Stick a candy thermometer in the pan and allow the mixture to cook until it reaches 275F. Keep a close eye to make sure the mixture doesn't burn towards the end of the process.

Once sugar mixture is ready, take it off the heat, quickly stir in salt and peanuts. Scoop the mixture out onto a sheet of parchment paper. Cover with a second piece of parchment and roll out into a flat shape with a rolling pin. Allow the brittle to cool an hour or two -- until dry.

Remove the parchment paper and snap the brittle into pieces. Enjoy!  
Store in an air-tight container at room temperature or refrigerate.

**Servings: 8-10 pieces**    **Gluten Free, Vegan**

**Recipe courtesy of:**

**<https://www.unconventionalbaker.com/coconut-sugar-peanut-brittle>**







# Chocolate Peppermint Candy Cane Balls

## INGREDIENTS

8-10 candy canes  
1 ⅓ cups almonds  
2 cups almond flour  
¾ cup cacao powder

2 cups medjool dates  
(pitted + presoaked for 15-20 minutes in hot water)

¼ cup maple syrup  
5 tbsp softened coconut oil (not hot)  
1 tbsp lemon juice  
2 tsp pure vanilla extract  
1 tsp peppermint oil  
pinch of salt  
⅛ tsp black pepper

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Place candy canes in a mini-food processor (or crush by hand in zip lock bag) and process into a mixture of crumble and dust. Set aside.

Process almonds in a food processor into a fine crumble. Add in all remaining ingredients, except crushed candy canes, and process until everything is thoroughly combined and mixture begins to form into a ball.

Pour some of the candy cane mixture onto a rolling plate. Scoop out about 1 - 2 tablespoon mixture from the food processor with your hands and roll into a ball. Roll around in candy cane mixture and place on the serving plate. Repeat with the rest of the mixture.

Chill for 10 minutes in the freezer to help the balls firm up quickly, or enjoy them fresh. Store any leftovers in the fridge.

**Servings: 14-20 balls    Vegan, Gluten Free**

Recipe courtesy of:  
<https://www.unconventionalbaker.com/gluten-free-vegan-chocolate-peppermint-candy-cane-balls>

# Melted Snowman Cookie Dough Bites

## INGREDIENTS

2 c. store-bought or  
homemade edible cookie dough  
9 mini Oreos  
2 c. white chocolate chips  
2 Tbsp. coconut oil

18 Rolo chocolate candies  
18 snowflake sprinkles (optional)

Black and orange pearl  
sprinkles, for decorating

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Portion cookie dough into 1-Tbsp. scoops on a parchment-lined baking sheet (you should have 18).

Freeze dough until very firm, 10 to 15 minutes.

Meanwhile, separate Oreos and scrape off frosting (chef's snack!).

In a medium heatproof bowl, microwave chips and oil in 15-second increments, stirring between each, until melted and smooth, 45 seconds to 1 minute.

Spoon 18 (1"-diameter) rounds of ganache on another parchment-lined baking sheet. (This will be the base for the bites; you'll have ganache left over.)



# Melted Snowman Cookie Dough Bites

Dip smaller Rolo end into remaining ganache. Attach candy to flat side of Oreo to form a hat.

Dip snowflake sprinkle (if using) into ganache. Attach where Oreo meets Rolo at rim of hat.

Roll each scoop of dough into a smooth ball. Using a fork, dip one dough ball into ganache to cover. Gently press into a ganache round on baking sheet.

Before chocolate sets, attach 2 black sugar pearls as the eyes, then 3 to 4 black sugar pearls in a semicircle as the mouth.

Place 1 orange sugar pearl in the middle as the nose, then place hat on top of snowman's head.

Repeat with remaining dough balls.

Let chocolate set before serving, 15 to 20 minutes.

**Servings: 18**



Recipe courtesy of:  
<https://www.delish.com/cooking/recipe-ideas/a61794828/melted-snowman-cookie-dough-bites-recipe>



# Red Velvet Thumbprint Cookies

## INGREDIENTS

1 1/2 c. all-purpose flour  
2 Tbsp. unsweetened cocoa powder  
3/4 tsp. baking powder  
1/2 tsp. kosher salt  
1 stick salted butter, at room temperature  
1/2 c. packed light brown sugar  
1 c. powdered sugar

1/2 c. granulated sugar,  
plus more for rolling  
  
1 large egg  
2 tsp. vanilla extract  
2 tsp. red gel food coloring  
1 8-ounce package cream cheese, at room temperature

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Whisk together the flour, cocoa powder, baking powder and salt in a medium bowl; set aside.

Combine the butter, granulated sugar and brown sugar in a large bowl and beat with a mixer on medium speed until light and fluffy, scraping down the sides of the bowl as needed.

Add the egg and vanilla and beat until combined. Add the food coloring and beat until fully incorporated. Reduce the mixer speed to low and gradually beat in the flour mixture until combined. Refrigerate the dough until firm, about 20 minutes.

Preheat the oven to 350° and line 2 baking sheets with parchment paper.



# Red Velvet Thumbprint Cookies

Roll tablespoonfuls of the dough into balls.

Pour some granulated sugar onto a plate and roll the dough balls in the sugar.

Arrange on the prepared baking sheets, about 2 inches apart.

Make an indentation in the center of each ball with your thumb. Refrigerate until firm, about 20 minutes.

Bake the cookies, rotating the pans halfway through, until set and the bottoms are light golden brown, 12 to 14 minutes.

Let cool 5 minutes on the pans, then remove the cookies to racks to cool completely.

Meanwhile, beat the cream cheese and powdered sugar in a large bowl with a mixer on medium speed until combined.

Pipe or spoon about a teaspoon of the cream cheese filling into the indentation of each cookie.

**Servings: 36 cookies**

Recipe courtesy of:

<https://www.thepioneerwoman.com/food-cooking/recipes/a62667225/red-velvet-thumbprint-cookies-recipe>

# Chocolate Rum Balls

## INGREDIENTS

1 ½ cups almonds	3 tbsp rum (or 2 tsp rum essence)
1 cup dried figs (presoaked and strained)	⅛ tsp black pepper
⅓ cup cocoa powder	pinch of salt
juice of ¼ lemon	
2 tbsp maple syrup	<b><u>Optional:</u></b>
1 tbsp pure vanilla extract	For dusting, try cocoa powder, icing sugar or shredded coconut

---

Place the almonds into a food processor and process until they are finely crumbled. Add in all remaining ingredients and process until everything is combined and the mixture begins to form into a ball.

Take small bits of the mixture and roll into balls using your hands.

Optional: Roll in some extra cocoa powder, icing sugar, or shredded coconut for a dusted finish.

Enjoy right away or refrigerate for an hour or more for a firmer consistency.

**Servings: 10 balls    Gluten Free, Vegan**

**Recipe courtesy of:**

**<https://www.unconventionalbaker.com/gluten-free-vegan-chocolate-rum-balls>**





# Fresh Cranberry Cake

## INGREDIENTS

### Wet:

- 1 cup unsweetened applesauce
- 1½ cups maple syrup
- ¼ cup olive oil
- 1 tbsp pure vanilla extract
- 1 tsp almond extract
- 1 tbsp lemon juice
- ¼ cup water or non-dairy milk

### Dry:

- 2½ cups of gluten-free flour blend\*  
or a store-bought mix
- 1 tbsp cinnamon
- dash of salt
- 1 tsp baking soda
  
- ¼ tsp of each of the following:  
allspice, nutmeg
  
- ⅛ tsp of each of the following:  
cloves, cardamom

### Fold-Ins:

- 8 oz fresh or frozen cranberries:

### Optional:

Toss cranberries in 2 Tbs of gluten-free flour. The flour will help keep the cranberries from sinking to the bottom of the pan.

### Topping:

### Optional:

Some non-dairy powdered milk or powdered sugar for dusting the top of the cake.

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**\*Gluten Free Flour Blend Makes 2 ½ cups:**

1 cup brown rice flour, ¾ cup tapioca starch,  
¾ cup sweet rice flour, ¾ teaspoon guar gum



# Fresh Cranberry Cake

Preheat oven to 350F.

Generously grease a large cake pan and set aside - 9" x 13" pan ideal, but anything of a similar size will work.

Mix all wet ingredients in a mixing bowl. Add in dry ingredients and mix everything thoroughly.

Quickly add in your fold-ins, mix through, and immediately transfer the cake batter into the pan. Smooth out the batter and make sure it is distributed evenly.

Bake in a pre-heated oven for 40 minutes, or until a skewer inserted down the center comes out clean.

Remove from oven and cool on a wire rack.

Prior to serving, dust with some powdered sugar or non-dairy milk if you like, and enjoy!

**Servings: 1-12 depending on how big you like to make your slice(s)**

**Vegan, Gluten Free, Dairy Free**

Recipe courtesy of:

<https://www.unconventionalbaker.com/gluten-free-vegan-fresh-cranberry-cake-refined-sugar-free>



# Deck The Halls Pop-Tart Ornaments

## INGREDIENTS

1 (14-oz.) box pie dough (for 2 crusts)  
All-purpose flour, for dusting  
1 large egg  
8 to 9 Tbsp. cherry or other  
fruit preserves, or Nutella

1 c.(or more) confectioners' sugar  
1 tsp. corn syrup (optional)  
Kosher salt  
Colored gel icing, for decorating

Arrange a rack in center of oven; preheat to 425°. Let dough sit at room temperature 10 to 15 minutes.

On a lightly floured surface, roll out one round of dough to a rectangle, dusting with flour as needed, until 1/8" to 1/4" thick. Using a cookie cutter, pastry wheel, or sharp knife, cut dough into 5" x 3" rectangles.

Reroll any scraps to make a total of 6 rectangles. Repeat with second round for 12 total. Arrange rectangles on 2 parchment-lined baking sheets.

### Tips:

Using a rectangular cookie cutter, an index card, or creating your own 5" x 3" cardboard cutout will help make even shapes.

You want the icing to be fairly thick so it stays in place. While not necessary, adding a bit of corn syrup helps produce a firmer, shinier icing. Let the white icing set for a few minutes before adding decorative details.



# Deck The Halls Pop-Tart Ornaments

In a small bowl, beat egg and 1 tsp. water. Lightly brush border of each rectangle with egg wash. Dollop about 1 heaping Tbsp. fruit preserve in the center of 6 rectangles. (Do not overfill.)

Top with 6 remaining rectangles. Pinch edges together to tightly seal, then crimp edges with a fork. Lightly brush tops with more egg wash.

Bake pastries until golden brown, 15 to 18 minutes.

If you'll be using ribbon, make a hole 1/2" from the top with the end of a chopstick or thin skewer. Transfer pastries to a wire rack and let cool.

In a medium bowl, stir confectioners' sugar, corn syrup (if using), a pinch of salt, and 1 Tbsp. water, adding more water 1/2 tsp. at a time if needed, until smooth. (If glaze is too runny, add a little more confectioners' sugar.)

Spread about 2 Tbsp. icing over pastries. Using colored icing, add decorative lights or other festive details.

Let sit at least 15 minutes before tying with string (if using).

**Servings: 6**

**Recipe courtesy of:**

<https://www.delish.com/cooking/recipe-ideas/a62818606/deck-the-halls-pop-tart-ornaments-recipe>





# Coconut No-Bake Cookies

## INGREDIENTS

1/2 cup coconut sugar or cane sugar  
2 Tbsp unsweetened almond milk  
3 Tbsp coconut oil  
2 Tbsp unsweetened cocoa powder  
or cacao powder  
1/2 cup unsweetened shredded coconut  
1/2 tsp pure vanilla extract  
1 cup rolled oats  
(gluten-free for GF eaters)

1/3 cup salted natural peanut butter,  
crunchy or creamy  
(or sub almond butter)  
1 pinch sea salt

## Optional

2 Tbsp crushed salted roasted peanuts  
or shredded coconut for topping

Line a baking sheet with parchment or wax paper.

Add coconut sugar, almond milk, cocoa powder, and coconut oil to a medium saucepan and bring to a low boil over medium heat, stirring frequently.

Once bubbling, let boil for 1 minute. Then remove from heat and add peanut butter, oats, shredded coconut, vanilla and salt and stir to combine + fully incorporate all ingredients. Drop heaping Tablespoon amounts of the batter onto the prepared baking sheet and sprinkle with crushed peanuts and/or additional flaked coconut (optional).

Let sit at room temperature until cooled and hardened – about 25-30 minutes.

Keep leftovers covered at room temperature or in the refrigerator for up to 3 days, though best when fresh.

**Servings: 15 cookies    Vegan, Gluten Free, Dairy Free**

Recipe courtesy of:  
<https://minimalistbaker.com/coconut-no-bake-cookies>

# Sweet and Salty Reindeer Pops

## INGREDIENTS

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



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.

Meanwhile, chop the chocolate bars into small, similar-sized pieces. Place in a bowl set over a pot filled with about 1" of water. Place the pot on the stove and bring the water to a simmer over medium-low heat. Stir the chocolate occasionally, until it is melted and fluid.

Transfer to a tall measuring cup, for easier dipping.

# Sweet and Salty Reindeer Pops

Line a large baking sheet with parchment or waxed paper.

Remove the pops from the freezer. Dip one pop into the melted chocolate to coat completely.

Remove and let the excess chocolate drip off into the measuring cup.

Place the pop on the sheet tray and immediately place four little pretzel pieces up top (the antlers), two candy eyes just below, then one red candy nose.

Repeat with all of the other pops. When the chocolate is shiny and still somewhat soft, sprinkle the tops of the reindeer faces with a pinch of flaky sea salt, if you like.

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.

**Servings: 16**



Recipe courtesy of:

<https://www.thepioneerwoman.com/food-cooking/recipes/a38389339/reindeer-pops-recipe>



# Christmas Tree Cookie Stacks

## INGREDIENTS

1 tube sugar cookie dough  
1/2 c. butter, softened  
2 c. powdered sugar  
1 tsp. vanilla extract  
2 Tbsp. heavy cream

green food coloring  
1/2 tsp. salt  
Christmas nonpareils  
Yellow mini m&ms or sprinkle stars

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Preheat oven to 350° and line a medium cookie sheet with parchment paper.

Make balls 1, 2, and 3 teaspoons large. Place on baking sheet and bake 5 minutes, remove smallest cookies and bake 3-4 minutes more. Remove from oven and let cool on a cooling rack.

In a large bowl using a hand mixer, beat butter until fluffy. Add powdered sugar and beat until combined, then add vanilla, heavy cream, food coloring, and salt and beat until combined. Add more food coloring until desired color is reached. Transfer to a piping bag with a medium star tip.

Onto the largest cookie, pipe a circle of frosting. Top with the medium cookie, pipe another circle of frosting, and top with the smallest cookie. Pipe a point on the smallest cookie. Decorate with sprinkles and top with a sprinkle star or a small yellow m&m. Serve.

**Servings: 18**

**Recipe courtesy of:**

<https://www.delish.com/cooking/recipe-ideas/recipes/a56870/sugar-cookie-trees-recipe>

# Christmas Rocky Road

## INGREDIENTS

### For the Rocky Road:

160g vegan butter  
70g maple syrup  
20g molasses  
2 tbsp dark brown sugar  
45g cocoa powder  
A pinch of salt  
125g ginger biscuits  
75g vegan marshmallows  
50g pecans  
100g mixed dried fruits with peel  
200g dark chocolate  
1 tbsp coconut oil

### To Decorate:

Pretzels  
Sugar eyes  
Redcurrants  
Melted chocolate

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Line an 8-inch square tray with parchment paper.

Add the butter, syrup, molasses and sugar to a saucepan and warm gently to reach a silky consistency but do not let it boil.

While this melts, break up the biscuits, chop the marshmallows small and chop the pecans. Add to a large mixing bowl with the mixed dried fruits.



# Christmas Rocky Road

Remove the butter mix from the heat and stir in the cocoa powder and salt until smooth.

Pour this over the crushed biscuit mixture and stir to evenly coat all the mixture. Pour into the lined tin and smooth over the top.

Chill in the fridge for 20 minutes.

Melt together the chocolate and coconut oil and now pour over the base mixture. Place back in the fridge for 3-4 hours or until fully set.

Use a sharp hot knife to slice the rocky road into 16 squares.

Use some melted chocolate in a piping bag to stick on pretzels for the ears, the edible sugar eyes and the redcurrants for noses.

These will keep for 1-2 weeks in the fridge in a sealed container although the pretzels will soften over time.

**Servings: 16    Gluten Free, Vegan**

Recipe courtesy of:  
<https://nourishingamy.com/2021/12/01/vegan-christmas-rocky-road-gluten-free>







# Elf On The Shelf-Inspired Mischief Munch

## INGREDIENTS

2 c. French Toast Crunch cereal  
1 c. Cookie Crisp cereal  
2 2/3 c. Life cereal  
1 c. mini marshmallows

1/2 c. red and green M&Ms  
12 oz. white chocolate  
2 Tbsp. holiday sprinkles  
1/4 c. mini chocolate chips

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In a large bowl, combine all cereals, mini marshmallows, and M&Ms.

Melt white chocolate in a microwave-safe bowl in 30-second intervals, stirring in between. Pour over cereal mixture, stirring to coat everything.

Transfer mixture to a parchment-lined baking sheet, top with holiday sprinkles and mini chocolate chips, and refrigerate until firm, about 25 minutes.

**Servings: 8**

Recipe courtesy of:  
<https://www.delish.com/cooking/recipe-ideas/recipes/a50574/elf-on-the-shelf-mischief-munch-recipe>

# Brownie Brittle

## INGREDIENTS

1 1/4 c. granulated sugar  
1/3 c. chopped semisweet (60%)  
baking chocolate  
1/4 c. water  
1/2 c. neutral oil (such as Grapeseed)  
1/3 c. unsweetened cocoa powder  
1 tsp. vanilla extract  
1/2 tsp. kosher salt

2 large egg whites  
3/4 c. all-purpose flour  
1/4 tsp. baking powder  
1/4 c. semisweet chocolate chips  
1/3 c. chopped white chocolate  
4 candy canes,  
crushed (about 1/3 c.), divided

Preheat oven to 350°. Line a 17"-by-11" rimmed baking sheet with parchment paper.

In a medium microwave-safe bowl, microwave granulated sugar, semisweet chocolate, and water in 20-second increments, stirring in between, until chocolate is melted and mixture is smooth.

Stir in oil, cocoa powder, vanilla, and salt until smooth. Let cool slightly, then stir in egg whites. Fold in flour and baking powder just until combined.

Evenly spread batter onto prepared baking sheet. Sprinkle with chips and half of candy cane pieces.



# Brownie Brittle

Bake, rotating pan every 10 minutes, until firm in the center, 25 to 30 minutes.

Using parchment, lift brownie off baking sheet and transfer to a cutting board.

While still hot, slice into squares with a sharp knife. (Brownie brittle will become crisper as it cools.)

In a small microwave-safe bowl, microwave white chocolate in 10-second increments, stirring in between, until melted and smooth.

Drizzle over cooled brownie brittle and sprinkle with remaining candy cane pieces.

## **Make Ahead:**

*Undecorated brownie brittle can be made 1 month ahead.  
Let cool, transfer to an airtight container, and freeze.*

**Servings: 20**

**Recipe courtesy of:**  
<https://www.delish.com/cooking/recipe-ideas/a40930350/brownie-brittle-recipe>





# Cinnamon Roll Apple Pie

## INGREDIENTS

2 (17.5-oz.) tubes refrigerated cinnamon rolls  
3 Tbsp. all-purpose flour, plus more for dusting  
6 small apples, peeled, cored, and thinly sliced (about 1 1/2 pounds)  
1/2 c. sugar  
1 tsp. apple pie spice or pumpkin pie spice  
2 Tbsp. salted butter, cut into small pieces

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Preheat the oven to 350°F. Place a baking sheet in the center rack of the oven.

Open up the tubes of cinnamon rolls but do not separate the dough. Reserve the glaze. Using a serrated knife, slice the rolls into 1/4-inch-thick slices (you'll be cutting each roll into thirds crosswise). You should have 28 to 30 rounds.

Place a round in the center of a lightly floured piece of parchment paper. Arrange 6 to 8 rolls in a close circle around the center to form a 7- to 8-inch circle (it will resemble a flower).

Cut 3 to 4 cinnamon rolls in half and use them to fill any spaces on the outer rim of the circle to form a 9-inch round.

Lightly dust with more flour, cover with another sheet of parchment paper, and gently roll the dough into an 11-inch round.



## Cinnamon Roll Apple Pie

Use the parchment paper to carefully invert the cinnamon roll crust into the bottom of a 9-inch pie plate (not deep dish). Repeat the arranging process with the remaining pieces of dough and roll out into a 10-inch round. You may have some dough leftover (see tip).

In a large bowl, toss the apples with the sugar, apple pie spice, and flour. Spoon the apples into the cinnamon roll crust and dot with butter pieces. Invert the second cinnamon roll crust over the apples, pinching to seal any gaps between cinnamon rolls. Trim the top and bottom crusts to a ½-inch overhang. Fold both crusts up over the edge of the pie and pinch to seal.

Cut four 3-inch-wide strips of foil and cover the edges of the pie. Cut a 8-inch piece of foil and loosely tent the top of the pie. Bake on the center rack for 45 minutes. Remove the foil square from the top, keeping the edges covered, and continue to bake until the crust is golden brown, 20 to 25 minutes more.

Let the pie cool for 10 minutes. Then spread with as much of the reserved glaze as you like.

Let the pie cool at least 1 hour before serving.

**Servings: 8-10**

### **TIP**

*Don't throw those cinnamon roll scraps away!  
They make amazing little "cookies."  
Place any scraps on a parchment-lined baking  
sheet and bake them at 350°F for 10 to 12  
minutes until golden brown.  
Drizzle them with some of the remaining glaze.*

Recipe courtesy of:  
<https://www.thepioneerwoman.com/food-cooking/recipes/a62919727/cinnamon-roll-apple-pie-recipe>

# Games & Activities



# Pass the Prize Kid's Christmas Party Game

## MATERIALS

Wrapped Gift (one for each participant)  
"How The Grinch Stole Christmas" book  
by Dr. Seuss

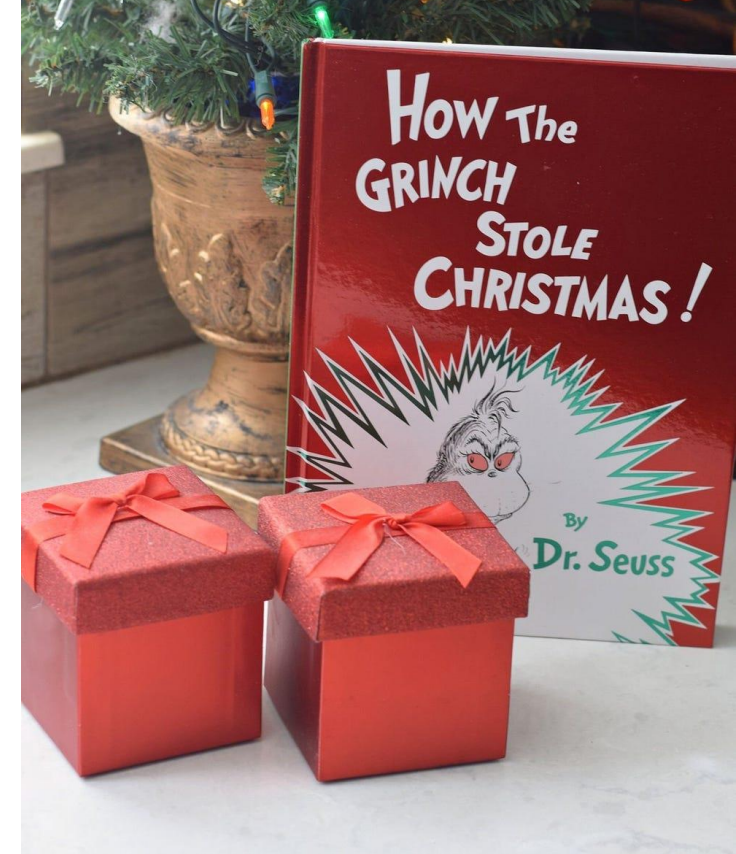
## GAME SET UP

Wrap gifts, but do not label them  
Have "How the Grinch Who Stole Christmas"  
ready to read out loud

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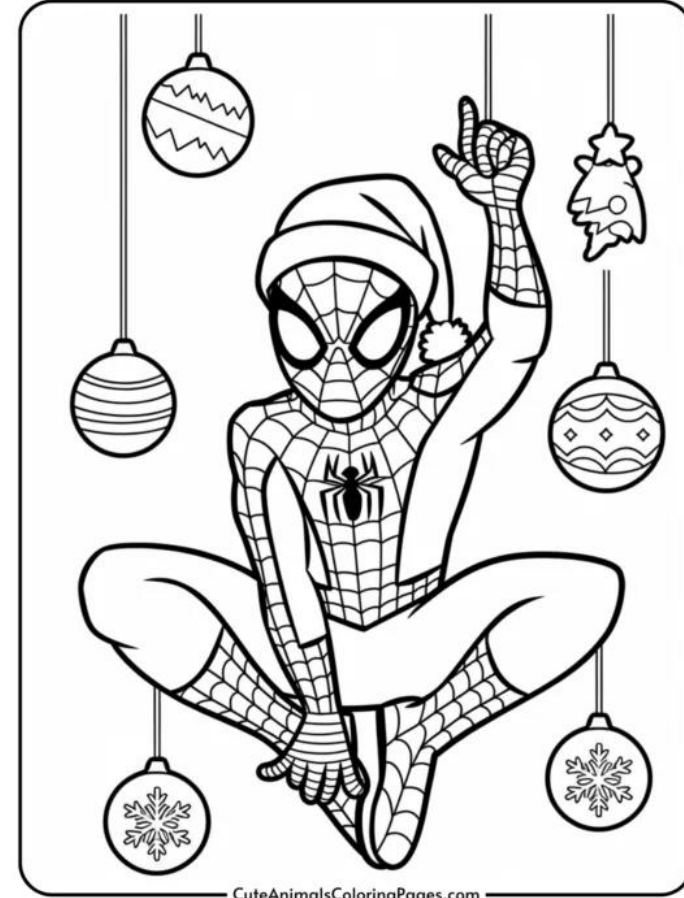
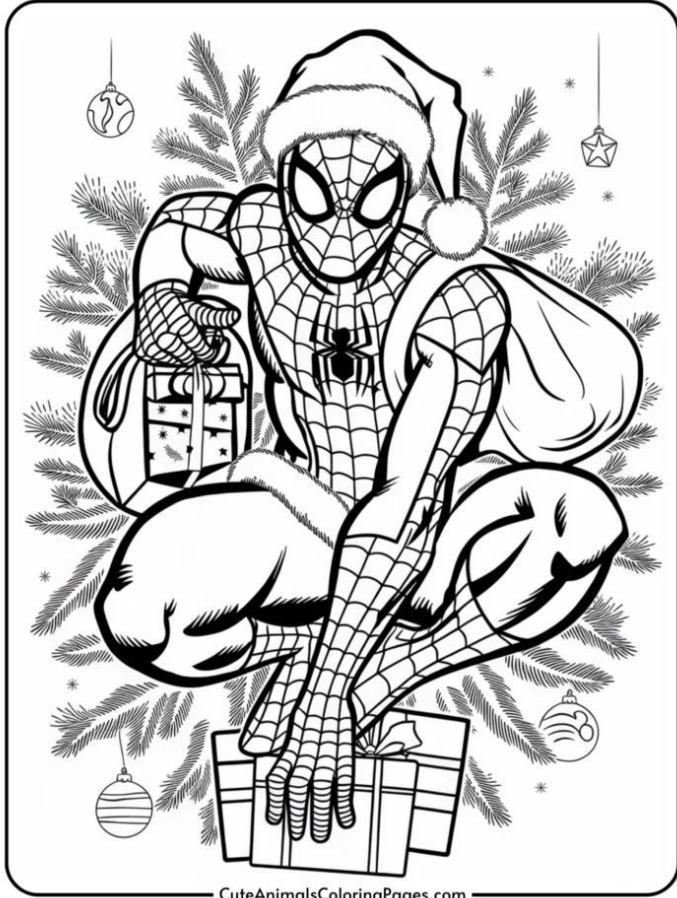
## How to Play the Game

- Have the kids/Adults gather around you in a big circle on the floor
- Tell them you are going to hand everyone a wrapped present
- Instruct them **NOT** to open their present or peek just yet. Be quick here. You know they want to tear them open.
- Hand the gifts out – 1 per player
- Have your How The Grinch Stole Christmas book ready to read.
  
- Tell the players you are going to read How The Grinch Stole Christmas, and every time they hear the word **WHO**, they must pass their gift to the next person (going clockwise).
- \*You'll need to read fast! It's a long book, and it will take you about 20 minutes to get through it. It's a great time-filler. Go as slow or as fast as you need to.
- This gets fun on certain pages when WHO is mentioned several times. They should pass it again every single time they hear the word WHO.
- When you have finished reading the book, they should have ONE wrapped gift in each lap.
- The wait is finally over because now they get to open the gift on their lap



Recipe courtesy of:

<https://kidfriendlythingstodo.com/dr-seuss-party-game-the-lorax-party-game-a-kid-friendly-game-to-play>



Source  
<https://www.cuteanimalscoloringpages.com>





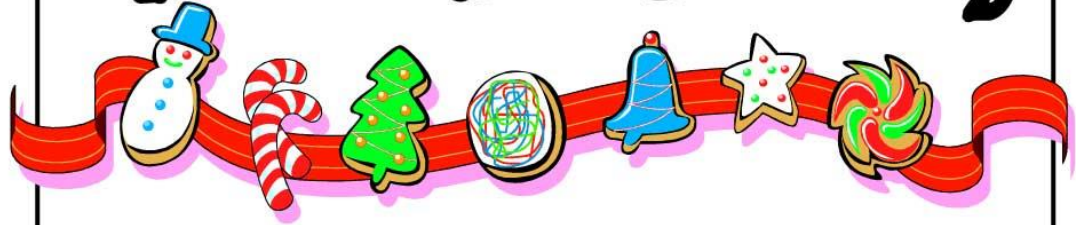
# NORTH POLE



Santa, Mrs. Claus, and the \_\_\_\_\_  
(plural noun; people)  
 live at the North Pole. The weather is  
 always \_\_\_\_\_ there, but \_\_\_\_\_  
(adjective) (plural noun; people)  
 \_\_\_\_\_ toys for Santa to \_\_\_\_\_ to  
(verb) (verb)  
 children on Christmas, so holiday cheer  
 lasts year-round there. There's no land at  
 the North Pole; instead there is a  
 \_\_\_\_\_-inch thick sheet of \_\_\_\_\_ there,  
(number) (noun)  
 \_\_\_\_\_ enough to hold Santa's  
(adjective)  
 Village! The \_\_\_\_\_ help load  
(plural noun; people)  
 Santa's sleigh with \_\_\_\_\_, and  
(plural noun)  
 Santa's \_\_\_\_\_ his sleigh on  
(animals) (verb)  
 Christmas Eve to \_\_\_\_\_ to  
(verb) (plural noun)  
 children around the world.



# Christmas Baking



It's time to \_\_\_\_\_ some Christmas  
(verb)  
 \_\_\_\_\_! Some popular Christmas  
(plural noun)  
 treats include \_\_\_\_\_, \_\_\_\_\_  
(plural noun) (adjective)  
 \_\_\_\_\_, and \_\_\_\_\_.  
(plural noun) (color) (plural noun)  
 First, get a big \_\_\_\_\_ to \_\_\_\_\_ the  
(noun) (verb)  
 batter. Next, add the ingredients and  
 \_\_\_\_\_ everything \_\_\_\_\_, and then  
(verb) (adverb)  
 put it in the \_\_\_\_\_ to bake at \_\_\_\_\_  
(noun) (number)  
 degrees for \_\_\_\_\_ minutes. Don't  
(number)  
 forget to decorate the \_\_\_\_\_ cookies  
(adjective)  
 and cupcakes with \_\_\_\_\_  
(color) (plural noun)  
 and \_\_\_\_\_!  
(color) (plural noun)



# Christmas Word Search

O T Z N M Q N R Z E O Y E L X Y I B P W  
 Z R R K T V A U V L C C A N D L E S K F  
 O M C Y D L E D D U H K N W N F X Q R V  
 R P B M U E M O Y C R C A R D S M B X D  
 U S D W D J H L Z O I W S A W G G T C F  
 K Q O G S T O P D P S Z B W Z O D E C F  
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 W B Z U T A O R Y H A N T X R Y S G E Y  
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ANGEL  
 MERRY  
 SEASON  
 WREATH  
 RUDOLPH  
 GINGERBREAD

STAR  
 BELLS  
 CHIMNEY  
 GIFT  
 SANTA  
 TREE

CHRISTMAS  
 CANDLES  
 ORNAMENTS  
 CARDS  
 ELVES  
 CAROL



# Christmas I Spy





# Spot The Difference Game

There are eight differences in the images below. Can you spot them all and win the game?





# Christmas Gifts

Can you find the words by using the key below?

A	B	C	D	E	F	G	H	I	J	K	L	M
N	O	P	Q	R	S	T	U	V	W	X	Y	Z

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# Candy Cane Cryptogram

Can you find the words by using the key below?

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# GINGERBREAD



Gingerbread \_\_\_\_\_, which are  
(plural noun)  
usually shaped like a \_\_\_\_\_ are a  
(person)  
popular Christmas treat. Ginger is a  
\_\_\_\_\_ that gives  
(adjective) \_\_\_\_\_ (noun)  
gingerbread its \_\_\_\_\_ flavor.  
(adjective)  
Molasses is a \_\_\_\_\_ ingredient that  
(adjective)  
gives the cookies their traditional dark  
\_\_\_\_\_ color. After baking, decorate  
(adjective)  
using \_\_\_\_\_ frosting to draw  
(color)  
\_\_\_\_\_ , \_\_\_\_\_ , and  
(part of the body) (part of the body)  
\_\_\_\_\_ onto the gingerbread  
(article of clothing)  
people.

# SANTA CLAUS IS COMING TO TOWN



Santa Claus is a \_\_\_\_\_ man who  
(adjective)  
wears a \_\_\_\_\_ suit with a  
(adjective) \_\_\_\_\_ (color)  
\_\_\_\_\_ belt and a \_\_\_\_\_  
(adjective) \_\_\_\_\_ (color)  
hat. He has a long \_\_\_\_\_  
(adjective) \_\_\_\_\_ (color)  
beard and his \_\_\_\_\_ shakes like  
(part of body)  
jelly when he laughs. Every Christmas, he  
rides a \_\_\_\_\_ full of presents, pulled  
(noun)  
by \_\_\_\_\_ high into the night  
(number) \_\_\_\_\_ (animals)  
sky. Santa \_\_\_\_\_ down the chimney of  
(verb)s  
people's homes to leave \_\_\_\_\_ ,  
(plural noun)  
\_\_\_\_\_ , and \_\_\_\_\_ under  
(plural noun) \_\_\_\_\_ (plural noun)  
their Christmas trees.

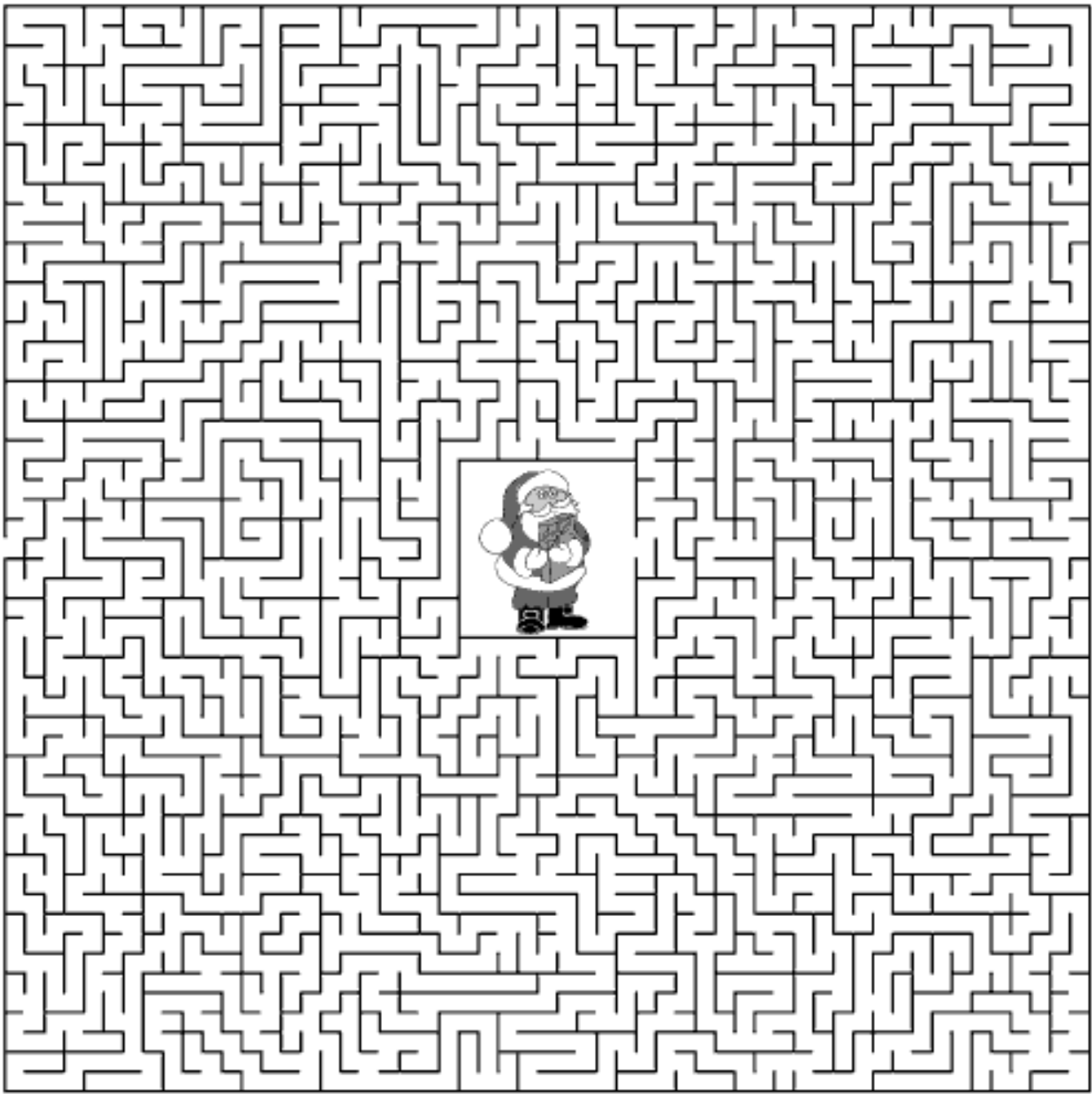


# Spot The Difference Game

There are eight differences in the images below. Can you spot them all and win the game?









CuteAnimalsColoringPages.com



CuteAnimalsColoringPages.com



CuteAnimalsColoringPages.com

Source  
<https://www.cuteanimalscoloringpages.com>

# SNOWMAN SLAM!



## Snowman Slam!

### Materials

White cups  
Craft foam or construction paper  
White socks  
Glue stick  
Scissors

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Begin by cutting snowman face shapes out of craft foam.

To make the snowmen decorate the six white cups using the craft foam shapes.

Use a glue stick to secure the foam pieces.

Create snowballs using tightly balled socks

That's it! Then, it is time to PLAY!

Recipe courtesy of:

<https://www.growingajeweledrose.com/2013/12/snowman-slam-game-for-kids.html?m=1>

**From our family to yours,  
we wish you happiness & success  
in 2025.**

**Happy Holidays  
The Dominion Team**

