

**13th Annual
Dominion Customs
Consultants Inc.**

**2025
Holiday e-Book**



We would like to extend our warmest wishes to you and your family, for a festive season brimming with good health, joy, and success as we approach the new year.

We are delighted to present our 13th Annual Holiday e-Book, a cherished tradition that the Dominion Elves eagerly anticipate sharing with you each season.

Our dedicated team of elves have spent the year diligently gathering fresh recipes to explore, along with entertaining activities designed to bring out the child in all of us.

We appreciate your trust in us as your customs partner throughout 2025, & we look forward to supporting you and your team, in what promises to be a dynamic customs landscape in 2026.

Happy Holidays
The Dominion Team



Drinks
&
Cocktails



White Christmas Margarita

INGREDIENTS

- 1 1/2 cups frozen cranberries
- 1 cup tequila blanco
- 2/3 cup fresh lime juice (from about 6 limes), plus 4 lime slices, for serving
- 6 tablespoons orange-flavored liqueur, such as triple sec
- 3 tablespoons unsweetened coconut milk
- 3 tablespoons superfine sugar
- 1/2 cup light corn syrup
- 2 tablespoons extra-fine shredded unsweetened coconut
- Kosher salt

Divide the cranberries among the sections of a standard (12-cube) ice cube tray. Fill the tray sections with water and freeze until frozen, at least 4 hours and up to overnight.

Add 1/2 cup of the tequila, 1/3 cup of the lime juice, 3 tablespoons of the orange liqueur, 1 1/2 tablespoons of the coconut milk and 1 tablespoon of the superfine sugar to a large cocktail shaker. Fill with plain ice cubes and shake vigorously until well mixed and very cold.

Pour the corn syrup onto a small shallow plate. Mix 1 tablespoon of the superfine sugar with the shredded coconut and 1 tablespoon salt on another shallow plate. Dip the rim of a margarita (or other wide-mouth) glass in the corn syrup, then dip the rim in the sugar mixture until well coated. Repeat with 3 more glasses. Pour the shaken margarita mixture into 2 of the prepared glasses.

Add 3 of the cranberry ice cubes to each and garnish with a single lime slice.

Repeat with the remaining cocktail ingredients, dividing it between the remaining 2 prepared glasses and adding 3 cranberry ice cubes and a lime slice to each.

Servings: 4 Gluten Free

Recipe courtesy of:
<https://www.foodnetwork.com/recipes/food-network-kitchen/white-christmas-margarita-7593051>

Vodka Cranberry Punch with Apple Cider Ice Cubes

INGREDIENTS

2 cups apple cider, or more as needed
1/3 cup sugar
1/4 teaspoon ground cinnamon
3 cups cranberry juice cocktail
1 1/2 cups vodka
1/2 cup orange juice
6 cinnamon sticks
1 cup fresh cranberries



Fill two ice cube trays with apple cider and freeze 8 hours or overnight. You may need a bit more or less of the cider, depending on the ice cube tray that you use.

Meanwhile, heat the sugar, cinnamon and 1/3 cup water in a saucepan over medium heat, whisking the entire time. Cook until the mixture begins to bubble, then remove it from the heat. Allow it cool to room temperature, about 30 minutes.

Combine the cranberry juice, vodka, orange juice, cinnamon sticks and the cinnamon simple syrup in a large punch bowl or pitcher. Stir well and refrigerate for a few hours before serving-this will marry the flavors.

Before serving, add the apple cider ice cubes and cranberries to the bowl or pitcher.

Servings: 6-8: Gluten Free

Recipe courtesy of:
<https://www.foodnetwork.com/recipes/vodka-cranberry-punch-with-apple-cider-ice-cubes-3415558>



Christmas Gin and Cranberry Fizz

INGREDIENTS

100ml gin
2 sprigs fresh thyme
100ml cranberry juice
500ml prosecco
4 lime wedges
ice

Pour the gin into a bowl.

- Add the thyme and mix to bruise the leaves and release their flavour
- Remove the thyme leaves and discard.

Add the cranberry juices to the gin, then stir in the prosecco.

Pour into glasses with ice.

Garnish with lime wedges and serve

Servings: 4 Gluten Free

Recipe courtesy of: <https://www.coeliac.org.uk/a-christmas-wish/christmas-recipes/christmas-drinks/?&&type=rfst&set=true#cookie-widget>

Partridge In A Pear Tree

INGREDIENTS

Honey Syrup

1/4 cup honey
1/4 cup water
1/8 tsp. ground cinnamon
1/8 tsp. ground ginger
Pinch of grated fresh nutmeg

4 oz. bourbon
2 oz. pear brandy/liqueur
1 1/2 oz. (or more) fresh lemon juice
Ice
Sparkling pear hard cider, for topping off
Thinly sliced pears and candied ginger, for serving
(optional)



Honey Syrup:

In a small saucepan over medium-high heat, bring honey, water, cinnamon, ginger, and nutmeg to a boil. Remove from heat. Let steep 15 minutes, then strain through a fine-mesh strainer into a small measuring cup or bowl.

In a cocktail shaker, combine bourbon, brandy, lemon juice, and 2 oz. honey syrup. Cover and vigorously shake until outside of shaker is very frosty, about 20 seconds. Taste and add more syrup or lemon juice, if needed.

Divide bourbon mixture between 2 glasses.
Fill glasses with ice, then top off with pear cider. Garnish with pear slices and candied ginger (if using).

Servings: 2

Make Ahead & Storage

*The syrup can be made
1 month ahead;
store in an airtight container
and refrigerate.*

Recipe courtesy of:

<https://www.delish.com/cooking/recipe-ideas/a62158430/partridge-in-a-pear-tree-cocktail-recipe/>



Gingerbread Hot Chocolate

INGREDIENTS

6 cups milk
1/4 cup Dutch-process cocoa powder
1/4 cup sugar
2 tablespoons molasses
3 teaspoons ground ginger
2 teaspoons ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/4 teaspoon allspice
7 ounces good quality milk chocolate, chopped
Whipped cream, for serving

Combine the milk, cocoa powder, sugar, molasses, ginger, cinnamon nutmeg and allspice in a medium saucepan.

Cook over medium heat, stirring occasionally, until the sugar, cocoa powder and spices are dissolved and the milk is steaming, about 5 minutes.
Do not let the mixture come to a boil.

Whisk in the chopped chocolate a little at a time until smooth.

Divide among 6 to 8 mugs and garnish with whipped cream and mini marshmallows.

Servings: 6-8 Non-Alcoholic

Recipe courtesy of:
<https://www.foodnetwork.com/recipes/food-network-kitchen/gingerbread-hot-chocolate-3565609>

Home Made Classic Eggnog- Dairy Free

INGREDIENTS

6 egg yolks
1/3 cup honey
1/3 cup maple syrup
3/4 teaspoon nutmeg
1/2 teaspoon ground cinnamon

1 1/2 cup macadamia nut milk,
divided substitute any nut or non-dairy milk
14 ounces coconut milk, canned approx 1 can
1 teaspoon vanilla extract
1/2 cup spiced rum
1/2 cup cognac
1 cup whiskey

In a medium bowl, whisk together egg yolks, honey, maple syrup, and nutmeg and cinnamon until well combined and thickened slightly.

In a medium saucepan, combine 1 cup macadamia nut milk and coconut milk over medium heat until steaming.

While whisking the egg mixture, slowly drizzle the steaming milk mixture into the egg mixture, tempering the eggs. Whisk until well combined.

Stir in the remaining macadamia nut milk. Strain through a fine-mesh strainer. Stir in all the liquors and vanilla extract.

Chill thoroughly (about 6 hours) and serve very chilled with fresh nutmeg sprinkled on top.

Servings: 6-8 Dairy Free, Gluten Free & Refined Sugar Free



Storing Non Dairy Eggnog

This homemade eggnog will last in the refrigerator for 2 weeks.

Be sure to store it in a bottle with a tight-fitting cap.

Recipe courtesy of:
<https://www.peelwithzeal.com/classic-eggnog-dairy-sugar-free/>



Rum Rum Rudolph

INGREDIENTS

- 1 rosemary sprig
- 1 maraschino cherry
- Ice
- 4 oz. Coca-Cola
- 2 oz. white or dark rum
- 1 1/2 oz. tart cherry juice

Cut rosemary sprig into 2 (2") pieces & strip the leaves from bottom half of each piece.

Poke 2 holes on top of maraschino cherry with a toothpick. Insert rosemary sprigs into each hole.

Insert toothpick through cherry, slightly askew from the center to avoid the pit.

Fill a Collins glass with ice, then add Coca-Cola, rum, and cherry juice.

Gently stir to combine, then garnish with prepared cherry.

Servings: 1

Recipe courtesy of:
<https://www.halfbakedharvest.com/https://www.delish.com/cooking/recipe-ideas/a62188057/rum-rum-rudolph-recipe/>

Peppermint Martini

INGREDIENTS

- 1 candy cane, crushed, for rimming glass
 - 1 1/2 oz. white chocolate liqueur, plus more for rimming glass
 - 1 oz. vanilla vodka
 - 1/2 oz. peppermint schnapps
-

Place crushed candy cane on small plate and some white chocolate liqueur on another small plate.

Dip rim of chilled martini glass in white chocolate liqueur, then gently twist in crushed candy cane to coat rim.

In cocktail shaker filled with ice, shake white chocolate liqueur, vodka and peppermint schnapps until very cold.

Strain into rimmed martini glass.

Servings: 1:

Recipe courtesy of:
<https://www.goodhousekeeping.com/food-recipes/a45615184/peppermint-martini-recipe/>





Jack Frost Cocktail

INGREDIENTS

Light corn syrup or honey for rimming glasses
Flaked coconut for rimming glasses

8 cups ice (more or less depending on desired consistency)
1 cup pineapple juice
½ cup blue curacao
½ cup vodka or light rum
½ cup cream of coconut

Rim the glasses: Pour a thin layer of corn syrup onto a plate and dip the rims into the corn syrup, then dip in coconut flakes.

Blender: Blend ice, pineapple juice, blue curacao, vodka and cream of coconut until desired consistency is reached.

Pour into glasses and serve immediately.

Servings: 6

Christmas Morning Mimosas

INGREDIENTS

Sugared Cranberries

- 4 ounces fresh cranberries
- 1 1/2 cup granulated sugar
- 1/3 cup water

- 1 (750mL) bottle champagne
- 3/4 cup cranberry blood orange or pomegranate juice
- rosemary springs for garnish
- sugared cranberries for garnish

Sugared Cranberries

- Add 1 cup of the sugar and the water to a saucepan over medium heat.
- Whisk until the sugar dissolves and bring the mixture to a boil, cooking for 2 to 3 minutes.
- Set it aside until it is cool enough to touch.
- Once the syrup is cool, either dunk the cranberries in it or pour the liquid over top of them in a bowl.
- Place the remaining sugar on a plate and roll them in sugar one at a time.

Add an ounce or so of juice to the bottom of a champagne flute.
Fill it up with champagne, garnish with rosemary and sugared cranberries, and serve!

Servings: 6: Vegan

Recipe courtesy of:

<https://www.howsweeteats.com/2016/12/christmas-morning-mimosas/>





Sparkling Wine Mojito Punch

INGREDIENTS

1/4 cup sugar
1/4 cup fresh lime juice
1 cup mint leaves
1 cup light rum
2 1/2 cups sparkling wine

In large measuring cup, mix sugar with fresh lime juice until sugar dissolves.

Add mint leaves and muddle to mash and combine.

Stir in light rum and let sit at least 1 hour or overnight.

When ready to serve, strain into pitcher and add sparkling wine.

Serve over ice with sliced lime and fresh mint leaves if desired.

Servings: 6-8

Recipe courtesy of:
<https://www.goodhousekeeping.com/food-recipes/party-ideas/a25310946/sparkling-wine-mojito-punch-recipe/>

Hot Toddy

INGREDIENTS

6-8 tbsp bourbon
4 tbsp lemon juice
2 tbsp maple syrup
1.5 cup boiling water

2 cinnamon stick, optional
2 lemon slice, optional

Add the bourbon, lemon juice and maple syrup to a cup or jar, and stir until well combined.

Add the boiling water and stir again.

Serve immediately with a cinnamon stick and a lemon slice or just by itself.

Servings: 2: Vegan

Recipe courtesy of:
<https://simpleveganblog.com/hot-toddy/>





Holiday Rum Punch

INGREDIENTS

3 cups white rum
1/2 cup grenadine
2 cups orange juice
1 1/2 cups pineapple juice
1/4 cup cream of coconut
1 1/2 cups ginger beer
4 cups sparkling water
2 oranges, thinly sliced
1 cup fresh cranberries
3-4 cups ice

In a punch bowl, mix rum, grenadine, orange juice, pineapple juice, cream of coconut, ginger beer, until well combined.

Add sparkling water a cup at a time to adjust to taste.

Place orange slices, cranberries and ice in the punch bowl and serve.

Servings: 10 Vegan

Recipe courtesy of:
<https://www.shutterbean.com/2016/holiday-rum-punch/>

Matcha White Hot Chocolate

INGREDIENTS

0.5 cup dairy-free white chocolate
2 cup full fat coconut milk, blend to fully incorporate before using*
1 cup unsweetened almond milk
2 teaspoon matcha powder

optional: coconut sugar & mini marshmallows

Melt Chocolate: Bring a small saucepan to a medium heat, add the white chocolate and slowly melt.

Whisk: Add coconut milk and almond milk. Whisk to combine on medium heat.

Optional Sugar: Taste and adjust the sweetness by adding coconut sugar, 1/2 tablespoon at a time, if desired

Matcha: Add the matcha powder and whisk to fully combine (use a milk frother, if needed).

Serve: Ladle into a mug and garnish with marshmallows, if desired.

Servings: 2 Dairy Free, Gluten Free, Plant Based



* Coconut Milk

It tends to separate in the can, so be sure to fully blend back together before using in this recipe.



Christmas Punch with DIY Christmas Ice Cubes

INGREDIENTS

Christmas Punch

1 orange sliced, plus more for garnish
1 cup cranberries plus more for garnish
½ cup pomegranate seeds
2 cups 100% cranberry juice
2 cups 100% orange juice
1 cup pomegranate juice
2 cups lemon-lime soda
ice
fresh rosemary sprigs for garnish

DIY Christmas Ice Cubes

Fruit of your choice cut into small pieces
Mint leaves
4 cups distilled water or juice of choice

Christmas Punch

Add the slices from 1 orange, 1 cup cranberries, and ½ cup pomegranate seeds to a large pitcher or punch bowl. If using a 4-litre bowl or dispenser, you can double the recipe.

Pour in 2 cups cranberry juice, 2 cups orange juice, 1 cup pomegranate juice, and 2 cups lemon-lime soda.

Serve in glasses over ice and garnish with fresh rosemary sprigs extra orange slices, and cranberries. Or make Christmas Ice Cubes for an extra festive touch!

Servings: 9 Cups Non-Alcoholic

Recipe courtesy of: <https://www.sugarandsoul.co/christmas-punch-recipe/>





Christmas Punch with DIY Christmas Ice Cubes

INGREDIENTS

Christmas Punch

- 1 orange sliced, plus more for garnish
- 1 cup cranberries plus more for garnish
- ½ cup pomegranate seeds
- 2 cups 100% cranberry juice
- 2 cups 100% orange juice
- 1 cup pomegranate juice
- 2 cups lemon-lime soda
- ice
- fresh rosemary sprigs for garnish

DIY Christmas Ice Cubes

- Fruit of your choice cut into small pieces
- Mint leaves
- 4 cups distilled water or juice of choice

DIY Christmas Ice Cubes

Place the cut fruit and mint leaves into the sections of two ice cube trays.

Fill with distilled water. Freeze for at least 4 hours, or overnight is best.

Distilled water is recommended for clearer ice cubes.

To make them even more clear, bring the distilled water to a boil, let it cool to room temperature

Servings: 32 ice cubes Non-Alcoholic

Recipe courtesy of: <https://www.sugarandsoul.co/christmas-ice-cubes/>





Homemade Irish Cream Liqueur

INGREDIENTS

Homemade Cashew Milk

2 cups raw cashews
(soaked for 4+ hours or
simmered for 6 minutes)
6 cup water
2 tbsp maple syrup
Pinch sea salt

2 $\frac{2}{3}$ cup homemade cashew milk
2 cup Jameson Whiskey
(or your favourite Irish whiskey)

1 $\frac{1}{2}$ cup granulated sugar
1 cup canned coconut milk
3 tsp cocoa
1 $\frac{1}{2}$ tsp pure vanilla
 $\frac{1}{2}$ tsp instant coffee

Homemade Cashew Milk:

Combine all ingredients in a blender and blend on high until smooth and creamy.

Combine 2 $\frac{2}{3}$ cup homemade cashew milk with all remaining ingredients in a blender and blend on high until smooth and creamy.

Pour into sterilized bottles and seal.

Allow the flavours time to marry for at least 4 hours (preferably overnight) to enjoy it's fullest taste.

Shake before serving.

Servings: 6 Cups **Vegan**

Recipe courtesy of: <https://ilovevegan.com/vegan-irish-cream-liqueur-homemade-baileys/>



Appetizers & Sides



Cauliflower Cheese Bake

INGREDIENTS

1 cauliflower, trimmed into florets
20g butter
20g gluten free plain flour
400ml milk
1tsp English mustard

75g cheese, grated
Salt & pepper
1 slice gluten free bread,
made into crumbs

Pre-heat the oven to 350°F

Cook the cauliflower in boiling water for 7 minutes or until just tender. Drain and allow to dry.

Melt the butter in a small pan, and stir in the gluten free flour to make a roux.

- Gradually add the milk and bring to the boil.
- Remove from the heat and stir in the mustard with half of the cheese.
- Season with salt and pepper to taste.

Add the cauliflower to an oven proof dish, scatter over the gluten free breadcrumbs and remaining cheese.

Cook in the oven for 20-25 minutes or until the top is browned and crispy.

Servings: 6 Gluten Free

<https://www.coeliac.org.uk/information-and-support/your-gluten-free-hub/home-of-gluten-free-recipes/1642813/>

Recipe courtesy of:

Sharp Cheddar Sausage Balls

INGREDIENTS

1 1/4 cups all-purpose flour,
spooned and leveled
1 1/2 tsp. baking powder
1/2 tsp. kosher salt
1/2 tsp. freshly grated black pepper
1/4 tsp. cayenne pepper
1/2 cup coarsely grated yellow onion

8 oz. sharp cheddar cheese, grated
1 lb. loose pork breakfast sausage
3 Tbsp. unsalted butter, melted

1 Tbsp. chopped fresh sage,
plus small leaves for garnish

Preheat oven to 375°F.

Whisk together flour, baking powder, salt, black pepper, and cayenne pepper in a bowl.

- Add onion, cheddar, sausage, butter, and sage and mix until fully combined

Scoop sausage balls (about 1 tablespoon each) onto a large rimmed baking sheet, leaving 1 inch between each.

Gently press a small sage leaf into the top of each sausage ball.

Bake until golden brown, 23 to 25 minutes.

Servings: 38 balls

Recipe courtesy of:

<https://www.countryliving.com/food-drinks/a62831879/sharp-cheddar-sausage-balls-recipe/>





Warm Crab Dip

INGREDIENTS

8 oz. cream cheese,
at room temperature
1/4 cup sour cream
1 Tbsp. fresh lemon juice
1 Tbsp. Old Bay Seasoning
2 tsp. Worcestershire sauce
1 tsp. mustard powder

1 lb. lump crab meat,
drained and picked through to remove
shell

5 oz. sharp white cheddar, grated
(about 1 1/4 cup), divided
Crackers, for serving

Preheat oven to 375°F

Stir together cream cheese, sour cream, lemon juice, Old Bay, Worcestershire, and mustard powder until smooth.

- Stir in crab and 3/4 cup cheddar.

Transfer to a 1-quart baking dish. Top with remaining 1/2 cup cheddar.

Bake until bubbling and the top is golden brown, 30 to 35 minutes.

Serve with crackers alongside.

Servings: 10-12

Recipe courtesy of:

<https://www.countryliving.com/food-drinks/a62839583/warm-crab-dip-recipe/>

Pigs in a Blanket

INGREDIENTS

1 pound Brussels sprouts , trimmed
¼ cup water

Peri Peri Dip

2 teaspoons vegan mayonnaise
2 teaspoons Peri Peri sauce
¼ teaspoon garlic powder

Breading

5 tablespoons panko breadcrumbs
½ teaspoon garlic powder
¼ teaspoon salt
Pinch black pepper
¼ cup + 1 tablespoon all purpose flour
½ cup nondairy milk, unsweetened & unflavored
Spray Oil



Preheat oven to 425°F

Take the trimmed Brussels sprouts and place in a microwave safe bowl. Cover with water and microwave for 3 to 5 minutes until softened. Drain any excess water if necessary.

Use a flat bottomed glass and apply pressure to smash the Brussels sprouts.

On a large flat plate add the breadcrumbs and seasoning and mix to combine. Take one Brussels sprout and place it in the flour. Then into the nondairy milk and press into the breadcrumbs. Place on a baking sheet and repeat until all are breaded.

Generously spray with spray oil and bake for 13 to 15 minutes until crispy. Meanwhile in a bowl combine all the ingredients for the dipping sauce. When Brussels sprouts are done and crispy place on a serving dish with dipping sauce.

Garnish with coarse sea salt and fresh oregano if desired.

Servings: 4 Vegan, Gluten Free Modifications

**Gluten Free
Modifications**
*Use gluten free
breadcrumbs and a
gluten free flour or
cornstarch.*

Recipe courtesy of <https://plantifullybasedblog.com/2021/12/13/smashed-and-breaded-brussels-sprouts/>



Homemade Cornbread

INGREDIENTS

1 ½ cups nondairy milk,
unsweetened and unflavored
1 teaspoon apple cider vinegar
1 ½ cups yellow cornmeal,
ground finely
1 ½ cups all purpose flour

1 ½ tbs baking powder
⅓ cup organic sugar
½ teaspoon salt
1 vegan egg replacer
⅓ cup neutral oil
1 cup frozen corn

Whipped Maple Butter

¼ cup vegan butter
1 ½ tablespoons maple syrup

Optional:

Chopped jalapeños

Preheat oven to 425°F

Add the apple cider vinegar to the nondairy milk to make vegan buttermilk. Mix together and set aside for 5 minutes to curdle.

In a large separate bowl add the cornmeal, all purpose flour, baking powder, organic sugar, and salt. Whisk together until well incorporated. Then add in the vegan buttermilk, egg replacer, and oil. Whisk together until a batter is formed. Add in the frozen corn and fold it in with a whisk.

Pour into an oiled 9×9 inch or 8×8 inch pan. Add optional chopped jalapeños & bake for 25 to 30 minutes until it is golden & a toothpick comes out clean.

Meanwhile, in a bowl use a hand mixer to start to whip the butter on a low speed for 30 to 40 seconds. Then add the maple syrup and whip at a medium speed for another 30 to 40 seconds. You may need to use a spatula to clean and scrape the mixing whisks. Then mix again on a high speed for 40 to 60 seconds until the vegan butter is light and fluffy.

Once the cornbread is done allow it to cool for 10 to 20 minutes before cutting. Serve with the maple butter and enjoy.

Gluten Free Modifications
*Replace all purpose flour with
gluten free all purpose flour.*

Servings: 10 Vegan, Gluten Free Modification

Recipe courtesy of:
<https://plantfullybasedblog.com/2022/11/19/homemade-vegan-cornbread/>

Upside-Down Brie Bites

INGREDIENTS

8 mini brie rounds
1 sheet frozen puff pastry, thawed
1/4 cup honey,
divided, plus more for drizzling

1 large egg, beaten
finely chopped fresh chives

Roll out your puff pastry to about 1½ times its size. Using a 3½-inch circular cookie cutter, cut 8 rounds.

Place parchment paper on a sheet pan, add honey in little dollops (about 1/2 tablespoon per bite), score the brie, and place on top. Wrap the puff pastry over the brie as tightly as you can.

Pinch the edges with a fork to prevent them from puffing up.

Brush with the egg and bake at 400° for 18-20 minutes.

Transfer bites to a platter. Top with chives, and drizzle with more honey.

Servings: 8



Recipe courtesy of:

<https://www.delish.com/cooking/recipe-ideas/a69472158/food-my-muse-upside-down-brie-bites/>



French Dip Squares

INGREDIENTS

- Cooking spray
- 2 (8-oz.) tubes refrigerated crescent rolls
- 4 Tbsp. butter, divided
- 2 medium onions, thinly sliced
- 4 sprigs fresh thyme, divided
- Kosher salt
- Freshly ground black pepper
- 1/4 cup whole-grain mustard

- 1/2 lb. deli roast beef, patted dry
- 9 slices provolone
- 1 Tbsp. freshly chopped parsley
- 1 clove garlic, minced
- 1 cup low-sodium beef broth
- 1 Tbsp. Worcestershire sauce

Preheat oven to 350° and grease a 9"-x-13" baking sheet with cooking spray.

Place one unrolled can of crescents on prepared baking sheet and pinch together seams. Bake until edges are slightly golden, about 12 minutes.

Remove from oven and set aside.

French Dip Squares

Caramelize onions:

- In a large skillet over medium heat, melt 2 tablespoons butter. Add onion and 2 sprigs thyme and season with salt and pepper. Cook, stirring occasionally, until onions begin to soften and turn slightly golden. Continue cooking, stirring occasionally, until onions are soft and caramelized, about 20 minutes. Remove from heat.

Build squares:

- Spread an even layer of mustard onto prepared crescent, leaving a 1/2" border clear on all edges. Top with a layer of roast beef and a layer of provolone. Top with caramelized onions.
- Unroll remaining tube of crescent rolls and place on top of onion layer. Press seam into bottom crust to seal all edges. Melt 1 tablespoon butter and brush all over top of crescent dough, then sprinkle with parsley and salt.

Bake until dough is golden and cooked through, about 35 minutes. (If dough is browning too quickly, cover with foil.)

Let cool 15 minutes before slicing into squares.

Au jus:

- Melt remaining 1 tablespoon butter in a medium skillet over medium heat. Stir in garlic and cook until fragrant. Add beef stock, Worcestershire sauce, and remaining 2 sprigs thyme, stripped from stem. Season with salt and pepper. Simmer for 10 minutes until reduced slightly.

Serve squares with au jus on the side for dipping.

Servings: 20

Recipe courtesy of:
<https://www.delish.com/cooking/recipe-ideas/a28700678/french-dip-squares-recipe/>



Creamy Jalapeño Dip

INGREDIENTS

1 cup raw cashews
1 cup hot water
1/2 cup unsweetened nut milk
1/2 cup fresh cilantro, packed, stems mostly removed
1 lime, juiced (about 1 1/2 tablespoons)
1/2 jalapeño pepper, seeded and chopped
1/2 teaspoon sea salt

Add the cashews and hot water to a glass dish or jar. Cover and let soak for 25-30 minutes. Once soaked, drain water.

Add the cashews, nut milk, cilantro, lime juice, jalapeño and sea salt to a blender or food processor and blend on high until smooth.

Store in an airtight container in the refrigerator until ready to use.
It should last for 4-5 days.

Servings: 1 Cup **Vegan**

Recipe courtesy of:
<https://www.crumbtopbaking.com/creamy-jalapeno-dip/>



Baked Mac and Cheese

INGREDIENTS

8 ounces pasta of choice
(For Gluten Free modification,
use your favorite Gluten Free pasta)

3 to 4 baby Yukon gold
½ ounce raw cashews
6 to 8 baby carrots
1 cup non-dairy milk

1 teaspoon nutritional yeast
1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon paprika
½ teaspoon salt or to taste
1 slice vegan American cheese
¼ cup vegan mozzarella shreds divided
¼ cup vegan cheddar shreds divided



PLANTFULLY BASED

In a medium pot boil the carrots, cashews, and potatoes for 30 minutes or until the potatoes are fork tender. Drain when they are done.

Once the potatoes are done preheat the oven to 400°F

In a blender add the carrots, cashews, and potatoes along with the seasonings, nutritional yeast, and non-dairy milk. Blend for 1 to 2 minutes in a high speed blender until smooth and creamy.

Bring a medium pot of salted water to a boil and cook your pasta for 5 minutes (or 5 minutes less than the box tells you to). It should be softer on the outside but harder on the inside. If you are using smaller pasta like elbows check it after 2 minutes.

Meanwhile in a separate larger pot pour in the cheese sauce, add in 1 slice of vegan American cheese, add in $\frac{2}{3}$ of the vegan cheddar shreds and vegan mozzarella shreds (I save $\frac{1}{3}$ for topping). Fill the blender up with $\frac{1}{4}$ cup (60ml) water and swish it around to get the remaining cheese sauce and pour into the pot.

Baked Mac and Cheese

Cook over medium low heat for 5 minutes until the vegan cheese starts to melt, it doesn't need to be melted all the way.

When the pasta is done reserve ¼ cup (60ml) of pasta water and drain the pasta.

Pour the pasta in along with the pasta water to the vegan cheese sauce. Mix together until well coated. The sauce should be thinner and runnier than you think because as it bakes it will thicken.

Taste and add any extra seasonings.



Pour into a small baking dish (7 inches x 6.5 inches) and top with the remaining vegan cheese.

If you want it to be cheesier feel free to add more vegan cheese on top

Cover with foil leaving it slightly vented so the vegan cheese doesn't stick to the top as it melts.

Bake for 40 minutes covered and then broil over low for 5 to 7 minutes uncovered.

This is best when enjoyed immediately

Servings: 6 Vegan, Gluten Free Modification

Recipe courtesy of:

<https://plantifullybasedblog.com/2024/11/22/vegan-baked-mac-and-cheese/>



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
 - 1 cup grated Parmesan, 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)
-

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>

Maple Roasted Pecans

INGREDIENTS

4 cups raw pecans
¼ cup maple syrup
1 tsp. pumpkin pie spice

Preheat oven to 400°F.

Toss the pecans, maple syrup, and pumpkin spice into a large mixing bowl. Mix everything together until the pecans are well coated.

Spread the pecans on a baking sheet lined with parchment paper and bake for 10 minutes.

Remove from the oven and let cool for 10 minutes.

Enjoy on top of a salad, your favorite snack, or simply as a snack.

Store in an airtight container.

Servings: 16 Vegan, Refined Sugar Free, Oil Free

Recipe courtesy of:

<https://shaneandsimple.com/maple-roasted-pecans-oil-free/>





Cheese Straws

INGREDIENTS

8 oz. extra-sharp white cheddar,
finely shredded (about 2 cups)
1/2 cup grated parmesan cheese (about 2 oz.)
1/2 to 1 tsp. cayenne pepper
2 large eggs

1 (17.3-oz.) package frozen puff pastry
(preferably all-butter), thawed
All-purpose flour, for dusting
2 Tbsp. black sesame seeds
2 Tbsp. white sesame seeds
Flaky salt (optional)

Line 2 baking sheets with parchment paper.

In a medium bowl, gently stir together the cheddar, parmesan, and cayenne, and set aside.

In a small bowl, beat together the eggs and 1 teaspoon water until thoroughly combined.

Unfold the puff pastry onto a lightly floured work surface.

- If the pastry comes in a single large sheet, cut it in half crosswise.
- Roll out each piece of puff pastry to a roughly 8-by-10-inch sheet.
- Brush one of the pieces with egg wash, then evenly sprinkle over half the cheese mixture.
- Sprinkle with half the black and white sesame seeds.
- Gently press the toppings into the puff pastry with a rolling pin, then roll out the sheet to roughly 10 by 12 inches.



Cheese Straws

Prepare in Advance

Cheese straws can be assembled, covered, and refrigerated (unbaked) overnight. They can also be frozen in an airtight container for up to one month. Let the cheese straws thaw in the refrigerator for one hour before baking.

Using a sharp, lightly floured knife or pastry wheel, cut the puff pastry sheet crosswise into 12 (10-by-1-inch) strips.

- Twist the ends of each strip into a spiral and transfer to one of the prepared baking sheets.
- Lightly brush any exposed puff pastry with more egg wash and sprinkle with flaky salt, if using.
- Transfer the baking sheet to the refrigerator and chill until the cheese straws are firm, at least 30 minutes and up to 12 hours (if chilling for more than 2 hours, cover the cheese straws with plastic).
- Repeat with the remaining puff pastry, cheese, and sesame seeds.

Meanwhile, preheat the oven to 400°F.

Once they are well chilled, bake the cheese straws in batches, 8 to a baking sheet, spaced about 1 inch apart.

- Bake, rotating halfway through, until the cheese straws are puffed, lightly golden, and lacy at the edges, 13 to 15 minutes.

Allow to cool completely on the baking sheets before serving.

Servings: 24

Recipe courtesy of:

<https://www.thepioneerwoman.com/food-cooking/recipes/a63022934/cheese-straws-recipe/>

Rosemary Garlic Snack Mix

INGREDIENTS

2 cups square white cheese crackers
1 1/2 cups mini pretzel twists
1 cup salted roasted pistachios
1 stick salted butter
2 Tbsp. finely chopped fresh rosemary

1 Tbsp. garlic powder
1 tsp. black pepper
1 tsp. sugar
3/4 tsp. kosher salt
1/2 cup dried cranberries

Preheat the oven to 275°.

Combine the cereal, crackers, pretzels and pistachios in a large bowl; toss well.

Melt the butter in a medium skillet over medium heat. Remove from the heat and stir in the rosemary, garlic powder, pepper, sugar and salt until well combined.

Pour about half of the butter mixture over the cereal mixture and toss to distribute the seasonings.

- Spread the snack mix on an unlined rimmed baking sheet.
- Drizzle the remaining butter mixture on top and toss again to evenly coat.

Bake until mostly dry and lightly browned, about 45 minutes, stirring every 15 minutes.

Stir in the dried cranberries and let cool completely on the baking sheet.

Servings: 6-8



Recipe courtesy of:

<https://www.thepioneerwoman.com/food-cooking/recipes/a63104030/rosemary-garlic-snack-mix-recipe/>



Cookies & Desserts



Hot Chocolate Meringue Cake

INGREDIENTS

6 egg whites
1 Tbsp. cream of tartar
1 1/4 cups sugar

3 Tbsp. sifted cocoa
1/8 tsp. cayenne pepper
4 cups whipped cream

Make the cake:

- Heat oven to 200°F. Line two baking pans with parchment paper and set aside.
- Draw two 9-inch circles in the center of the paper and set aside.
- Beat egg whites and cream of tartar until foamy.
- Stream in sugar and continue to beat on high speed.
- Just as the whites reach their peaks, sprinkle in sifted cocoa and cayenne pepper and continue beating to stiff peaks.
- Spread the meringue within the circles.
- Bake for 3 hours, turn off oven, and let sit for 1 hour.

Cool on the pan on a wire rack. Store in a very dry, cool place.

Fill the layers with whipped cream and serve within 2 hours.

Servings: 12

Recipe courtesy of:

<https://www.countryliving.com/food-drinks/recipes/a792/hot-chocolate-meringue-cake/>

Snappy Almond-and-Chocolate Toffee

INGREDIENTS

Cooking spray
2 cups (4 sticks) unsalted butter
2 2/3 cups sugar
2 Tbsp. light Karo syrup or substitute with equal amount of Honey, maple syrup, or agave nectar

2/3 cup roasted almonds, chopped,
plus more for topping
1 tsp. pure vanilla extract
1 cup (6 ounces) milk chocolate chips

Lightly grease a large rimmed baking sheet.

- Melt butter in a medium saucepan, with a candy thermometer attached, over medium heat.
- Add sugar and stir until dissolved, 8 to 10 minutes.
- Add Karo syrup and 6 tablespoons water and stir to combine.
- Cook, stirring constantly, until mixture reaches 200°F.
- Add nuts and cook, stirring constantly, until mixture reaches 285°F.
- Remove from heat and stir in vanilla. Transfer mixture to prepared pan.

Sprinkle chocolate chips over surface and let stand 5 minutes.

- Spread chocolate with an offset spatula and top with nuts.

Cool completely. Break into pieces and store in refrigerator in an airtight container up to 2 weeks.

Servings: 25-27 pieces

Recipe courtesy of:

<https://www.countryliving.com/food-drinks/a62706940/snappy-almond-and-chocolate-toffee-recipe/>





Mississippi Mud Pie

INGREDIENTS

For the crust:

23 cream-filled
chocolate sandwich cookies
5 Tbsp. salted butter, melted

For the brownie base:

1/2 cup (1 stick) salted butter,
cut into pieces
3 oz. 70% bittersweet
chocolate, chopped
3 large eggs, at room temperature
2/3 cup granulated sugar
1/4 cup unsweetened cocoa powder
2 Tbsp. all-purpose flour
1 tsp. pure vanilla extract

For the chocolate pudding:

3 large egg yolks
2 Tbsp. cornstarch
1 Tbsp. unsweetened cocoa powder
1/4 tsp. kosher salt
6 Tbsp. granulated sugar
1 1/4 cups whole milk
3 oz. 70% bittersweet chocolate,
chopped and melted
2 Tbsp. salted butter, cut into pieces
1 tsp. pure vanilla extract

For the topping:

1 1/2 cups heavy cream
1/4 cup confectioners' sugar
1 tsp. pure vanilla extract
Cocoa powder, for dusting

*According to popular lore,
the name comes not from the state, but from the Mississippi River,
whose famously muddy banks were the inspiration for this thick, gooey pie.*

Mississippi Mud Pie



Make the crust:

- Process cookies in a food processor until finely crumbled, 20 to 30 seconds.
- Slowly pulse in melted butter until combined.
- Press into bottom and up the sides of a deep-dish 9-inch pie plate & freeze 20 minutes.

Make the brownie base:

- Preheat oven to 350°F.
- Combine butter and chocolate in a small saucepan over medium heat. Cook, stirring often, until melted and smooth, 1 to 2 minutes. Remove from heat.
- Whisk together eggs and sugar in a bowl until frothy, about 1 minute.
- Whisk in cocoa powder, flour, and vanilla until smooth.
- Gradually whisk in chocolate mixture
- Pour into frozen piecrust.
- Bake until crust is dry to the touch and set around the edges and filling is just set in the center (there might be a slight jiggle in the center), 25 to 30 minutes.
- Cool completely on a wire rack.

Mississippi Mud Pie



Make the chocolate pudding:

- Whisk together egg yolks, cornstarch, cocoa powder, salt, and 3 tablespoons sugar in a bowl.
- Whisk together milk and remaining 3 tablespoons sugar in a medium saucepan.
- Cook over medium heat, stirring occasionally, until simmering.
- Slowly whisk hot milk mixture into bowl with egg yolk mixture.
- Return mixture to saucepan, and cook over medium heat, whisking constantly, until mixture comes to a boil. Boil 1 minute.
- Remove from heat.
- Stir in bittersweet chocolate, butter, and vanilla until smooth.
- Pour over brownie layer, spreading evenly.
- Place a piece of plastic wrap directly on surface of pudding, and refrigerate until cold and firm, at least 4 hours and up to overnight.

Make the topping:

- Beat cream, sugar, and vanilla on medium-high speed with an electric mixer until soft peaks form, about 1 minute.
- Spoon over top of pie.
- Dust lightly with cocoa powder just before serving.

Servings: 8 - depending on how big you like to make your slice(s)

Recipe courtesy of:

<https://www.countryliving.com/food-drinks/a44913730/mississippi-mud-pie-recipe/>

Sugarplums

INGREDIENTS

1 cup walnuts
1/2 cup dried apricots
1/2 cup dried prunes
1/2 cup pitted dates
2 Tbsp. confectioners' sugar
1 tsp. ground fennel or 1 tsp. ground aniseed

1/2 tsp. ground cinnamon
1/8 tsp. ground cardamom
1/8 tsp. ground cloves
1/8 tsp. kosher salt
1/4 cup granulated sugar



Preheat oven to 350°.

- Arrange walnuts in a single layer on a baking sheet. Toast, watching closely, until fragrant and golden brown, 8 to 10 minutes. Let cool.

Transfer walnuts to a food processor.

- Add apricots, prunes, and dates and pulse until mixture starts to clump together, about 30 seconds.

In a large bowl, combine confectioners' sugar, fennel, cinnamon, cardamom, cloves, and salt.

- Add walnut mixture and toss to combine
- Scoop out 1-tablespoon portions and roll into balls.

Place granulated sugar in a small bowl. Roll each ball in sugar, tossing to coat.

- Transfer Sugarplums to a plate and refrigerate until cold, at least 2 hours or until ready to serve.

Servings: 16-18

Storage:
Once made, Sugarplums can be stored in an airtight container in the refrigerator for up to 5 days.

When it's time to serve, simply place Sugarplums on a platter about 20 minutes prior so they can come closer to room temperature.



Amaro-Chocolate Cloud Cake

INGREDIENTS

3/4 cup (1 1/2 sticks) unsalted butter,
cut into pieces, plus more for pan
1 cup sugar, divided, plus more for pan
8 oz. best-quality bittersweet chocolate,
coarsely chopped

5 large eggs, separated,
at room temperature
2 Tbsp. amaro
1 tsp. kosher salt

Preheat oven to 350°F with the rack in the middle position.

- Line the bottom of a 9-inch springform pan with parchment paper.
- Butter and sugar the sides of the pan.

Place chocolate in a heatproof bowl and set over a pot of gently simmering water (the bowl shouldn't touch the water).

- Cook, stirring occasionally with a rubber spatula, until melted.
- Remove bowl from heat and stir in butter until smooth.
- Whisk together egg yolks and 1/2 cup sugar in a separate bowl just until combined.
- Slowly whisk in warm chocolate mixture. Whisk in the amaro and salt.



Amaro-Chocolate Cloud Cake

INGREDIENTS

3/4 cup (1 1/2 sticks) unsalted butter,
cut into pieces, plus more for pan
1 cup sugar, divided, plus more for pan
8 oz. best-quality bittersweet chocolate,
coarsely chopped

5 large eggs, separated,
at room temperature
2 Tbsp. amaro
1 tsp. kosher salt

Whisk egg whites with an electric mixer on high speed until foamy, 1 to 2 minutes.

- Gradually add remaining 1/2 cup sugar and beat until glossy, soft peaks form that hold their shape but aren't quite stiff, 4 to 6 minutes.
- Very gently fold a quarter of the beaten egg whites into the chocolate mixture, then gently fold in the remaining whites.
- Transfer batter to prepared pan and smooth top.

Place the pan on a rimmed baking sheet and bake until the top is puffed and cracked and the center is no longer wobbly, 30 to 40 minutes.

- Be careful not to bake the cake beyond this point. Cool in pan on a wire rack.
- The center of the cake will sink as it cools, forming a sort of crater.
- Release spring, and remove sides of pan.

Servings: 8-10 Gluten Free

Recipe courtesy of:

<https://www.countryliving.com/food-drinks/a41769334/amaro-chocolate-cloud-cake-recipe/>

White Chocolate Peppermint Rice Krispies Treats

INGREDIENTS

6 tablespoons butter
2 10z bags of mini marshmallows
1/2 teaspoon peppermint extract
pinch kosher salt

1 12oz box Crispy Rice Cereal
1 11oz package white chocolate chips
6 oz crushed peppermint candy or candy

Line a 9×13 pan with foil and spray the foil with cooking spray. Set aside.

In a large heavy-bottomed pot over medium-low heat, melt the butter. Add the marshmallows and stir until almost completely melted.

Remove from the heat (the residual heat will continue to melt the marshmallows) and stir in the peppermint extract and salt.

- Add the cereal and stir a few times.
- Add the white chocolate chips and stir until evenly mixed.

Pour the mixture into the lined pan and smooth the top.

- Add the crushed peppermint candy and press into the crispy treats.

Let cool for 20 minutes. Slice and serve!

Servings: 16 pieces Gluten Free

GLUTEN-FREE

To keep these gluten-free, be sure to use crispy rice cereal that doesn't contain malt extract





Gingerbread Cookies

INGREDIENTS

Gingerbread Cookies:

3 1/2 cups gluten-free flour
1 1/2 teaspoons baking soda
1/2 teaspoon kosher salt
3 teaspoons ground ginger
1 teaspoon ground cinnamon

1 teaspoon ground cloves
1 cup shortening
1 cup granulated sugar
1 large egg
2 tablespoons white vinegar
1 cup molasses

Gingerbread Cookie Icing:

1 1/2 cups powdered sugar
1 tablespoon milk
1 tablespoon corn syrup
1/2 teaspoon vanilla
Pinch of salt

In a medium bowl, whisk together the dry ingredients.

In the bowl of a stand mixer (or using a hand mixer), add the shortening and sugar.

- Mix on medium speed for 2 minutes until thoroughly creamed.
- Add the egg, vinegar and molasses and mix to combine.
- Scrape down the sides of the bowl then, with the mixer running on low, slowly add the dry ingredients. Mix until totally combined.

Scrape the dough onto a work surface and divide it in half.

- Working with one portion at a time, roll or press the dough 1/4-inch thick between 2 large sheets of parchment paper.
- Leaving the dough sandwiched between the parchment paper or plastic wrap, stack the dough on a baking sheet and refrigerate for 4 hours or overnight.

Preheat the oven to 375F. Line two baking sheets with parchment paper or silicone liners.



Gingerbread Cookies

Remove one dough sheet from the freezer or refrigerator and place on the counter.

- Working quickly, peel off the top parchment paper then cut into the desired shapes.
- Use a thin metal spatula to help transfer the cookies to the baking sheets.

If the dough begins to stick you can put it back in the freezer for a bit before continuing.

- Repeat with the remaining dough.
- The scraps can be rolled out to get as many cookies as you can.

Bake for 9-10 minutes until set. Let cool for 3 minutes on the baking sheet then transfer to a wire rack to cool completely.

Decorate with royal icing or frosting if desired – enjoy

Gingerbread Cookie Icing

Whisk ingredients until smooth.

- Add more milk (just a few drops at a time) if the frosting is too thick.
- It should be thick but still able to be spread or piped.

Servings: 24 cookies Gluten Free

TIP:

It's important to chill the dough so the cookies hold their shape during baking. Chilling the dough also gives the gluten-free flour time to hydrate so the cookies has the best consistency.

To Make-Ahead:

Wrap dough tightly in plastic wrap and refrigerate for up to 3 days. To freeze, wrap in plastic wrap, store in an airtight container or freezer bag. Freeze for up to 1 month. Thaw in refrigerator overnight.

To Store:

In an airtight container at room temperature for up to 1 week.

Recipe courtesy of: <https://meaningfuleats.com/gluten-free-gingerbread-cookies/>

Sugar Cookies

INGREDIENTS

2 cups fine blanched almond flour
1 tablespoon cornstarch
1/2 teaspoon baking soda
1/4 teaspoon fine sea salt
1/2 cup unsalted butter, room temperature

1/2 cup granulated sugar,
plus 3 tablespoons for rolling
1 large egg, room temperature
1 teaspoon vanilla extract
2 tablespoons sprinkles (optional)

Preheat oven to 350F and line a large baking sheet with parchment paper.

In a medium-sized bowl, whisk together the almond flour, cornstarch, baking soda and salt.

In a large mixing bowl, use an electric mixer to cream together the butter and sugar,

- Stopping to scrape down the sides of the bowl as necessary. This will take about 2-3 minutes.
- Add the egg and vanilla and beat until combined.

- On low speed, gradually mix in the dry ingredients until just combined.
- Stir in the sprinkles (if using).

Place the remaining 3 tablespoons of sugar in a small bowl.



Sugar Cookies

Use a 1.5 tablespoon cookie scoop to portion out the cookie dough.

Roll into balls and then roll in the sugar.

Arrange the cookie dough balls on the prepared baking sheet, about 2-3 inches apart.

Bake 9-11 minutes, or until the cookies are puffed up, crackled on top, and browning slightly around the bottom edges.

Let cool on the pan for 10 minutes before transferring to a wire rack to cool completely.

Repeat with remaining cookie dough.

Servings: 16 Gluten Free

Tip:

If your dough feels a little too soft and sticky to roll, just chill it for 30 minutes before rolling into balls.



Recipe courtesy of:

<https://www.crumbtobaking.com/almond-flour-sugar-cookies/>



Date Squares

INGREDIENTS

For the crumb base and topping:

- 1 1/2 cups gluten-free rolled oats
- 1 1/2 cups quinoa flakes**
- 1 cup almond flour
- 1/4 cup coconut sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt
- 1/2 cup natural almond butter
- 1/2 cup maple syrup
- 1/4 cup coconut oil, virgin, cold pressed

For the filling:

- 2 1/2 cups whole pitted dates
- 1 1/2 cups water

** Substitution:

If you don't have quinoa flakes, you can just use more rolled oats. Since the oat flakes are larger, substitute 1 cup of oats for the 1 1/2 cups of quinoa flakes.

Pre-heat oven to 350F. Lightly grease a 9-inch square pan and line the bottom and sides with parchment paper.

Add the dates and water to a medium-sized sauce pan and bring to a boil.

- Reduce heat and let simmer for 7-8 minutes, or until the dates have softened.
- Towards the end of the cook time, start mashing the dates with a fork which helps absorb any remaining liquid.
- Cover and set aside.

In a large bowl, whisk together the oats, quinoa flakes, almond flour, coconut sugar, cinnamon and salt.

In a small microwave safe bowl, add the almond butter, maple syrup and coconut oil

- microwave on two 30-second intervals, stirring in between and after until smooth.

Add the wet mixture to the dry ingredients, and stir until wet and crumbly.



Date Squares

INGREDIENTS

For the crumb base and topping:

- 1 1/2 cups gluten-free rolled oats
- 1 1/2 cups quinoa flakes
- 1 cup almond flour
- 1/4 cup coconut sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt
- 1/2 cup natural almond butter
- 1/2 cup maple syrup
- 1/4 cup coconut oil, virgin, cold pressed

For the filling:

- 2 1/2 cups whole pitted dates
- 1 1/2 cups water

Press a little over half of the crumble mixture into the bottom of the prepared pan.

- Spread on the warm date filling.
- Sprinkle on the remaining crumble mixture and press it lightly into the date filling.

Bake for 28-30 minutes, or until the top is golden brown. Let cool completely on a wire rack.

Using the edges of the parchment paper, lift the date squares out of the pan and cut into 16 pieces.

Storage:

Store in an airtight container at room temperature for 2-3 days,
or
in the refrigerator for 6-7 days.

Freeze for up to 3 months.

Servings: 16 squares Vegan, Gluten Free

Recipe courtesy of:
<https://www.crumbtopbaking.com/oat-and-quinoa-date-squares/>

Rolo Pretzel Bites

INGREDIENTS

25 small pretzels (Modification: use gluten-free variation)

25 Rolo's

25 M&M's or pecans/walnuts!

Preheat the oven to 250°F.

Line a baking sheet with a silicone baking mat or parchment paper.

Place a single layer of pretzels on the baking sheet.

Place one Rolo on top of each pretzel.

Bake for 3-5 minutes until the Rolo has softened.

Remove from the oven and press the M&M or nut halfway down into the melted Rolo.

Let cool on the baking sheet completely. Enjoy!

Servings: 12 Gluten Free Modification

Recipe courtesy of: <https://meaningfuleats.com/rolo-pretzel-bites/>





Caramel Corn Recipe

INGREDIENTS

4 sticks butter
2 cups brown sugar

1/2 cup light corn syrup
1 teaspoon kosher salt

1 teaspoon baking soda
1 cup unpopped popcorn kernels

Preheat oven to 250°F. Pop the popcorn kernels in an air-pop popcorn machine.

Divide the popcorn evenly between 2 large baking sheets lined with silicone baking mats or parchment paper.

In a medium saucepan, combine the butter, sugar, light corn syrup, and salt.

- Melt slowly over medium heat, stirring constantly.
- When mixture comes to a full boil, continue to boil for 5 minutes, stirring constantly.
- Remove from heat and add the baking soda. Mix in baking soda carefully as the mixture will expand when you add it.

Divide the caramel between the 2 large baking sheets and mix well to coat the popped kernels.

Bake for 1 hour, stirring every 15 minutes. Cool and enjoy!

Servings: 12

Recipe courtesy of: <https://meaningfuleats.com/the-best-caramel-corn/>

Biscotti

INGREDIENTS

1 cup almonds raw, unsalted
2 cups gluten-free flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
4 large eggs
3/4 cup granulated sugar
1/4 cup brown sugar
1 teaspoon almond extract

Egg wash:

1 large egg + 1 tablespoon milk
of choice whisked together until smooth

Chocolate Dipping:

high-quality semi-sweet chocolate

Preheat the oven to 350F.

Spread the almonds out on a small baking sheet and bake 10-15 minutes, until toasted and fragrant. Let the almonds cool, then coarsely chop.

Line 2 large baking sheets with parchment paper or silicone baking mats and grease with cooking spray.

In a large bowl, whisk together the gluten-free flour, baking powder, baking soda, cinnamon, and salt.



Biscotti

In a medium bowl, whisk together the eggs, granulated sugar, brown sugar and almond extract until smooth.

Pour the wet ingredients into the dry ingredients and stir with a rubber spatula until just combined. Fold in almonds.

Divide the dough in half and place 1/2 on each prepared baking sheet.

- Using wet hands, shape each half into an 8-9 inch long roll, patting down until each is about 1/2 inch thick.
- Brush the top of each log with the egg wash.

Bake in the biscotti for 20-25 minutes, rotating the pans halfway through.

- When the top and sides of the biscotti slabs are lightly browned, remove them from the oven. (Do not turn off the heat.)

Allow the logs to cool for 10 minutes.

Once the rolls are cool enough to handle, cut each into 1-inch thick slices. (A serrated knife works well here!)

Place the slices cut sides up on the baking sheet and return to the oven.

- Bake 12 minutes more then flip each biscotti and bake for another 10-12 minutes or until golden.

Let the biscotti cool on the baking sheet for 5 minutes then transfer to a wire rack to cool completely.



Biscotti

TO DIP IN CHOCOLATE:

Finely chop the chocolate if using a chocolate bar. (You can also use chocolate chips.)

Place the chocolate in a microwave-safe dish.

Melt in 20 second increments on 50% power, stirring between intervals until melted and smooth (or melt in a double boiler on the stovetop).

Spread the chocolate into a shallow dish or plate and dip the side of each biscotti in the chocolate.

Tap off any excess and place chocolate side up on a cooling rack to harden.
Enjoy!

Servings: 24 Biscotti Gluten Free

To Make-Ahead:

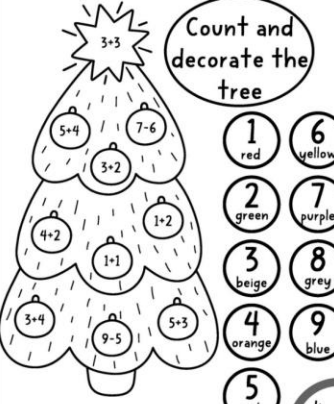
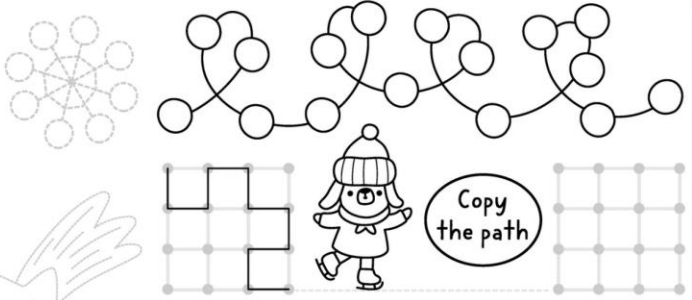
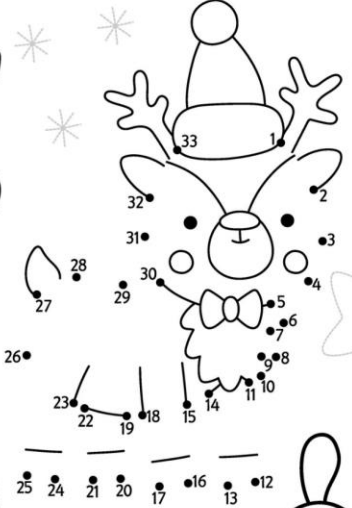
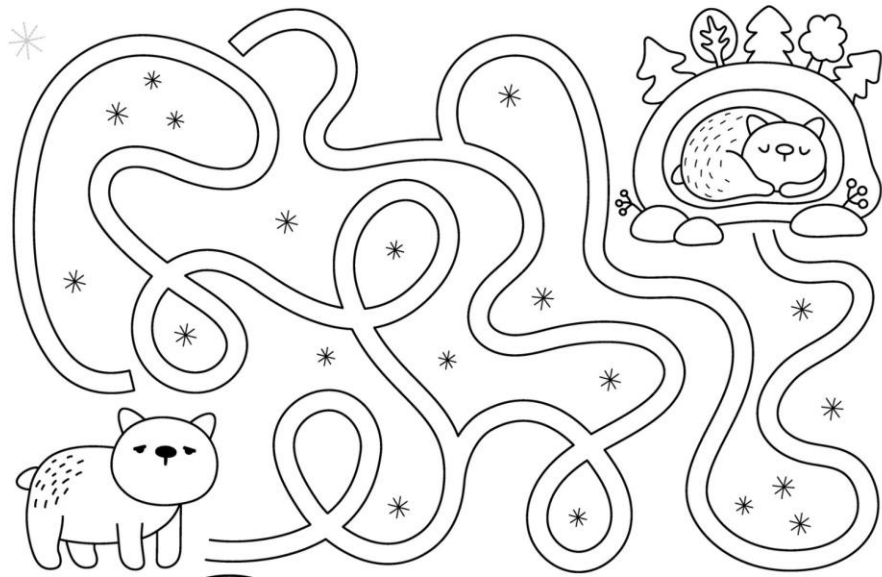
You can prep the dough up to 24 hours before baking. Wrap the bowl tightly in plastic wrap or store in an airtight container. Place the dough in the fridge until it's time to bake.

You can also freeze the dough for more advanced prep.





Games & Activities

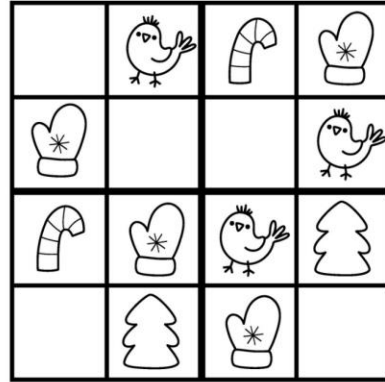
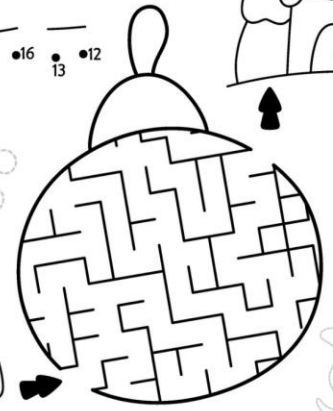


Count and decorate the tree

- 1 red
- 2 green
- 3 beige
- 4 orange
- 5 pink
- 6 yellow
- 7 purple
- 8 grey
- 9 blue

S	A	N	T	A	S	N	O
S	D	E	E	R	P	R	W
L	E	D	G	S	N	E	M
M	I	T	E	G	O	S	A
W	R	T	X	A	W	E	N
E	E	E	M	R	F	N	T
L	A	N	A	L	L	A	K
F	T	H	S	A	N	D	E

ELF
DEER
GARLAND
MITTEN
PRESENT
SANTA
SLEDGE
SNOWFLAKE
SNOWMAN
WREATH

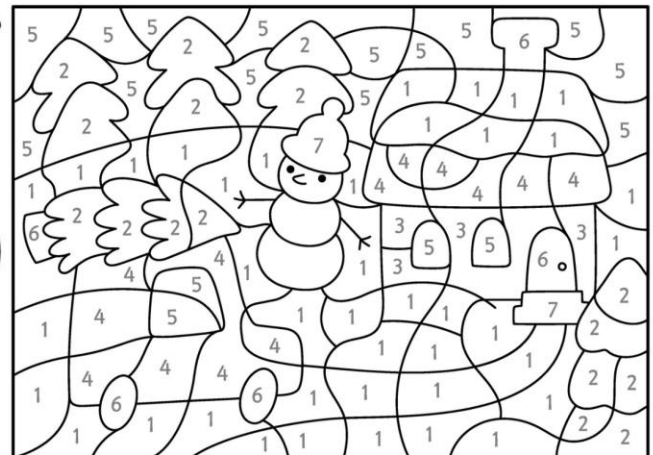


discover the hidden word

Spot 5 differences



Color by number to find out where the bird goes

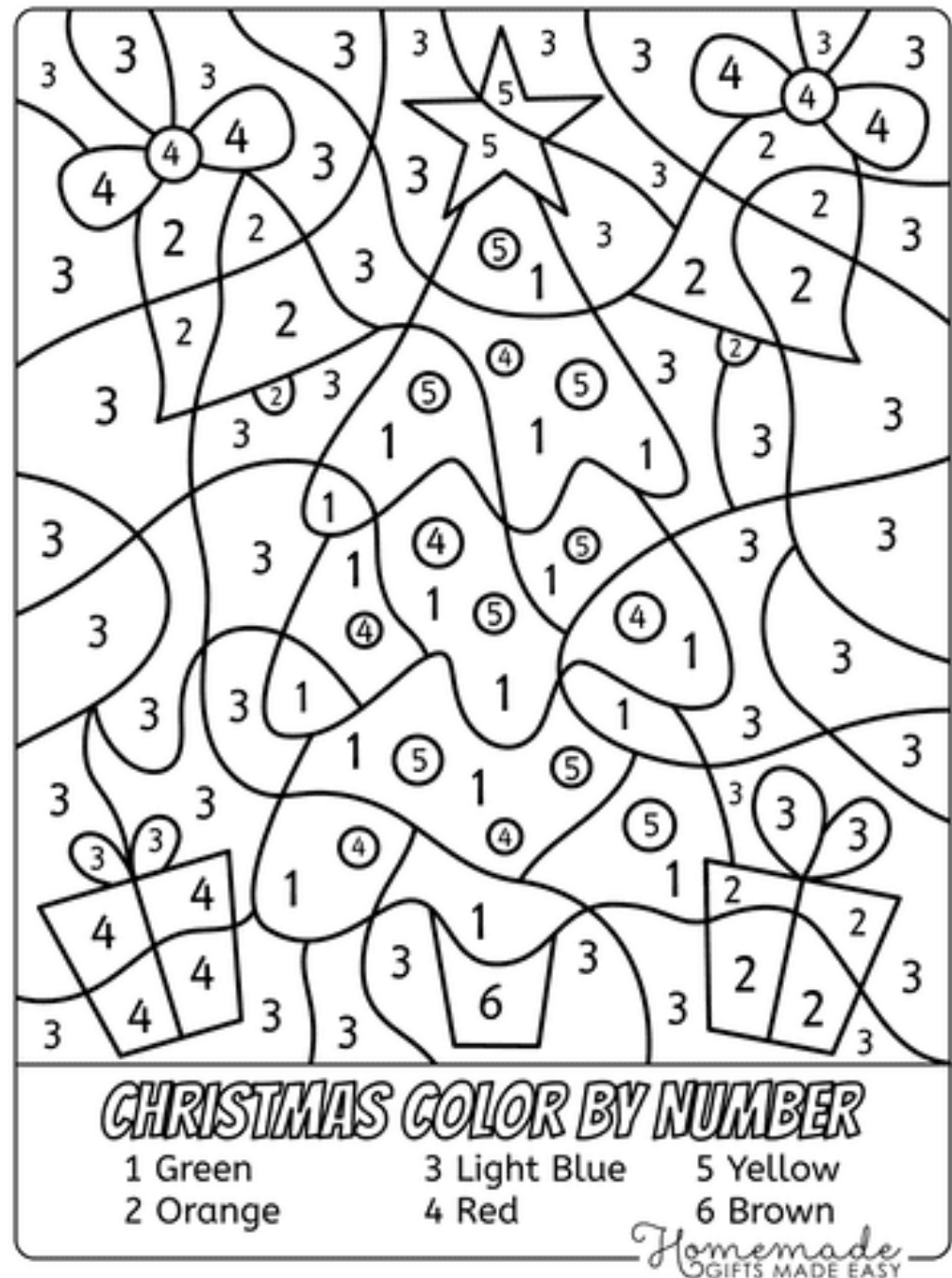


- 1 grey
- 2 green
- 3 beige
- 4 red
- 5 blue
- 6 brown
- 7 orange



HOW MANY ?

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'Twas the Night Before

_____ holiday
'Twas the night before _____, when all through the _____
same holiday noun

Not a creature was stirring, not even a _____;
animal

The _____ were hung by the chimney with care
plural noun #1 (thing)
In hopes that _____ soon would be there;
famous person

The children were nestled all snug in their _____,
plural noun (thing)
While visions of _____ in their heads;
fruit verb (past tense)

And mamma in her kerchief, and I in my cap,
Had just _____ our brains for a _____ winter's nap,
verb (past tense) adjective

When out on the _____ there arose such a clatter,
noun (place)
I _____ from the _____ to see what was the matter.
verb (past tense) noun (place)
Away to the _____ I _____ like a flash,
noun verb (past tense)
_____ open the _____ and threw up the sash.
verb (past tense) noun

The _____ on the breast of the _____ snow
noun adjective
Gave the luster of mid-day to objects below,
When, what to my _____ eyes should appear,
adjective
But a miniature _____, and eight _____
noun adjective noun (animal)



His eyes--how they _____! his dimples how merry!
verb (past tense)
His cheeks were like _____, his nose like a _____!
flower fruit
His _____ adjective _____ adjective _____ body part was drawn up like a bow,
And the beard of his chin was as white as the snow;

The stump of a _____ he held tight in his _____,
noun (thing) body part
And the smoke it encircled his head like a wreath;

He had a broad face and a little round belly,
That _____ when he _____, like a bowlful of jelly.
verb (past tense) verb (past tense)

He was _____ adjective and _____ adjective, a right jolly old elf,
And I _____ when I saw him, in spite of myself;
verb (past tense)
A wink of his eye and a twist of his head,
Soon gave me to know I had nothing to dread;

He _____ not a _____, but _____ straight to his work,
verb (past tense) noun verb (past tense)
And filled all the _____; then turned with a jerk,
plural noun #1
And laying his finger aside of his nose,
And giving a nod, up the chimney he _____;
verb (past tense)

He _____ to his sleigh, to his team gave a whistle,
verb (past tense)
And away they all flew like the down of a thistle.
But I heard him exclaim, ere he _____ out of sight,
verb (past tense)
"Happy _____ to all, and to all a good-night."
same holiday



CHRISTMAS WORDSEARCH



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



WORD LIST

CANDY CANE
 COOKIE
 ELF
 HOLLY
 LIGHTS
 MISTLETOE
 PRESENT
 REINDEER
 SANTA
 TREE

Homemade
GIFTS MADE EASY

HOLIDAY WORDSEARCH



CANDY CANE
 CHRISTMAS TREE
 COOKIE
 COZY
 DECEMBER
 ELF
 FROSTY
 GRINCH

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

WORD LIST

HAPPY HOLIDAYS
 HOLLY
 HOT CHOCOLATE
 ICE SKATES
 IVY
 JINGLE BELLS
 MISTLETOE
 MITTENS
 NAUGHTY
 NEW YEAR
 NICE
 NORTH POLE
 PRESENT
 REINDEER
 SANTA CLAUS

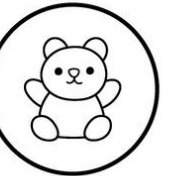
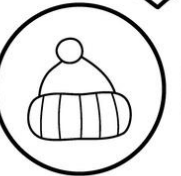
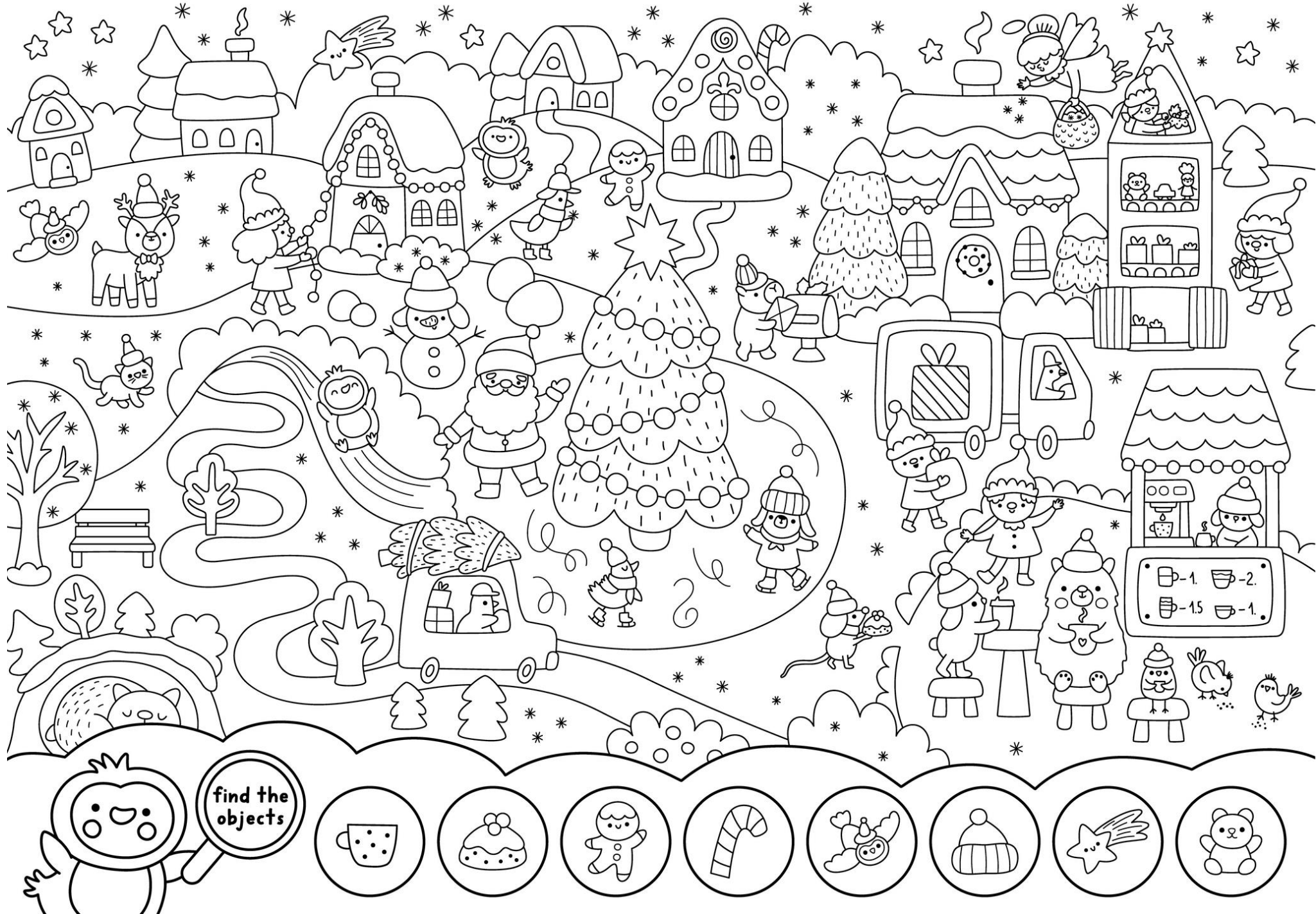


SLEIGH
 SNOWFLAKE
 SNOWMAN
 SWEATER
 TINSEL
 WINTER
 WREATH

Homemade
GIFTS MADE EASY

10
DIFFERENCES





CHRISTMAS

A crossword puzzle grid with 11 numbered clues. The clues are:

- 1: Down, 1 letter
- 2: Across, 4 letters
- 3: Down, 2 letters
- 4: Across, 4 letters
- 5: Across, 6 letters
- 6: Down, 4 letters
- 7: Across, 4 letters
- 8: Down, 3 letters
- 9: Down, 3 letters
- 10: Down, 3 letters
- 11: Across, 5 letters

The puzzle is surrounded by various Christmas-themed illustrations, each with a circled number:

- 2: Santa Claus
- 5: Christmas tree
- 7: Bell
- 8: Snowflake
- 10: Gift box
- 6: Reindeer head
- 9: Skis
- 1: Hat
- 3: Star
- 4: Snowflake
- 11: Ice skates
- 8: Red and white patterned scarf

Christmas Charades or Pictionary

In these fun games, players have to either act out or draw Christmas words and get their team to guess them before the time runs out.

On the following pages, 150 popular Christmas Themed words/phrases have been listed, divided into 6 categories.

Simply print out the pages, cut out the words/phrases and have fun!

Categories

Christmas Characters & People

Christmas Activities & Actions

Christmas Items & Objects

Christmas Movies & Stories

Christmas Songs

Challenging / Funny / Miscellaneous



Christmas Charades or Pictionary

Christmas Characters & People (25)				
Santa Claus	Mrs. Claus	Christmas Angel	Snow Queen	The Grinch
Cindy Lou Who	Buddy the Elf	Scrooge	Tiny Tim	Jack Frost
Nutcracker	Sugar Plum Fairy	Three Wise Men	Santa's helper	Christmas Carolers
Toy Soldier	Christmas Spirit	Krampus	Elf on the Shelf	Mall Santa
Reindeer	Little Drummer Boy	Frosty the Snowman	Rudolph the Red-Nosed Reindeer	Polar Express Conductor

Christmas Charades or Pictionary

Christmas Activities & Actions (25)				
Wrapping presents	Unwrapping gifts	Hanging stockings	Shoveling snow	Baking cookies
Building a snowman	Sledding	Ice skating	Singing carols	Lighting a fireplace
Decorating the Christmas tree	Drinking hot chocolate	Hanging Christmas lights	Opening an advent calendar	Attending midnight mass
Taking a family photo	Mailing Christmas cards	Secret Santa exchange	Hosting Christmas dinner	Making a gingerbread house
Trimming the tree	Shopping for gifts	Ringling sleigh bells	Watching snowfall	Delivering presents

Christmas Charades or Pictionary

Christmas Items & Objects (25)				
Candy cane	Christmas wreath	Mistletoe	Ornament	Sleigh
Christmas tree	Snow globe	Hot cocoa mug	Gingerbread man	Presents
Christmas stocking	Fireplace	Snowflakes	Christmas lights	North Pole sign
Christmas cookies	Chimney	Santa's bag	Christmas card	Tinsel
Christmas bell	Reindeer antlers	Christmas sweater	Nutcracker toy	Santa hat

Christmas Charades or Pictionary

Christmas Movies & Stories (25)				
The Grinch Who Stole Christmas	Rudolph the Red-Nosed Reindeer	A Charlie Brown Christmas	Miracle on 34th Street	National Lampoon's Christmas Vacation
Frosty the Snowman	It's a Wonderful Life	The Santa Clause	The Polar Express	A Christmas Carol
Elf	Home Alone	Jingle All the Way	White Christmas	Arthur Christmas
Love Actually	The Nutcracker	A Christmas Story	Four Christmases	The Holiday
The Christmas Chronicles	How the Grinch Stole Christmas	Deck the Halls	Klaus	Scrooged

Christmas Charades or Pictionary

Christmas Songs (25)				
Jingle Bells	Silent Night	O Holy Night	Joy to the World	Deck the Halls
Rudolph the Red-Nosed Reindeer	Santa Claus Is Coming to Town	All I Want for Christmas Is You	We Wish You a Merry Christmas	Rockin' Around the Christmas Tree
Frosty the Snowman	White Christmas	Let It Snow	Little Drummer Boy	Feliz Navidad
Hark! The Herald Angels Sing	Grandma Got Run Over by a Reindeer	I Saw Mommy Kissing Santa Claus	Have Yourself a Merry Little Christmas	Holly Jolly Christmas
The First Noel	O Christmas Tree	Carol of the Bells	Winter Wonderland	Jingle Bell Rock

Christmas Charades or Pictionary

Challenging / Funny / Miscellaneous (25)

North Pole	Stocking stuffer	Christmas Eve	Christmas morning	Santa's workshop
Reindeer games	Christmas miracle	Naughty or Nice list	Donner	Chestnuts roasting
Blitzen	Sleigh ride	Candy cane lane	Christmas parade	Snowball fight
Holiday shopping rush	Ugly Christmas sweater contest	Cutting down a Christmas tree	Standing in line to see Santa	Twelve Days of Christmas
Wrapping paper disaster	Christmas baking marathon	Family Christmas movie marathon	North Star	Fruitcake



Homemade
GIFTS MADE EASY



**From our family to yours,
wishing you health, happiness & success
in 2026.**

**Happy Holidays
The Dominion Team**