

***Our Most Loved
Holiday Recipes***

***From Our Family
To Yours***

Aveda Experience Centers 2025





Aaron's Chocolate Caramel Oatmeal Cookie Bars

INGREDIENTS COOKIE BAR

- 3 sticks salted butter, barely melted
- 1 & ½ cups dark brown sugar
- 2 cups Quaker quick oats
- 2 cups all-purpose flour
- 1 teaspoon baking soda

INGREDIENTS FILLING

- 1 12.5 oz jar Smucker's caramel flavored ice cream
- topping
- 3 tablespoon all-purpose flour
- 1 cup finely chopped walnuts
- 1 10 oz bag Nestle Toll House semi-sweet chocolate chips

TIPS

Because of the amount of butter in the cookie bar, and because of the ooey gooey texture of the caramel and chocolate filling, these taste WAY better when kept refrigerated.

PREPARATION- COOKIE BAR

Pre-heat oven to 350

Prepare a 9x13 baking dish by spraying with non-stick baking spray

In a large bowl, mix the wet ingredients together (salted butter, dark brown sugar)

In a medium bowl, mix the dry ingredients (quick oats, all-purpose flour, baking soda)

Mix the dry ingredients into the wet ingredients and stir to incorporate

Divide dough in ½, and set aside one ½

Firmly press the first ½ of the dough into the bottom of the 9x13 baking dish

Bake at 350 for 10 min.

PREPARATION- FILLING

While the bottom cookie layer is baking, in a small bowl combine 3 tablespoons of flour with the caramel topping to thicken

Finely chop the walnuts if you haven't purchased them already chopped.

PREPARATION- COOKIE BAR CONTINUED

After the first 10 min bake, remove bottom cookie layer from oven and top with the filling ingredients – layer together:

Sprinkle a layer of the chocolate chips

Sprinkle a layer of the chopped walnuts

Drizzle the caramel topping, careful to avoid the sides

Crumble the remaining ½ of the cookie dough on top, attempting to cover all of the filling – creating the top cookie layer

Bake at 350 for an additional 20 min

Let cool completely before cutting



Alderwood's Alderdoodle's

Makes 8 XL Cookies

INGREDIENTS

- 1 cup cold Butter cut into small cubes.
- 1 cup Brown Sugar
- 1/2 cup Sugar
- 2 Eggs
- 3 cups All-Purpose Flour
- 1 teaspoon Cornstarch
- 3/4 teaspoon Baking Soda
- 3/4 teaspoon Salt
- Cinnamon Sugar for rolling

TIP

They are bigger than you think! You will fit 4 cookies on one large cookie sheet.

PREPARATION

Preheat Oven to 410 degrees.

In a large mixing bowl cream together the cold cubes butter , brown sugar and sugar for 4 minutes or until creamy.

Add eggs one at a time, mix well after each one.

Stir in Flour, Cornstarch, Baking Soda and Salt.

Mix until just combined to avoid overmixing.

Separate dough into large balls and roll into cinnamon and sugar until evenly coated.

Place on parchment paper lined baking sheet. They are bigger than you think! You will fit 4 cookies on one large cookie sheet.

Bake 12-14 minutes or until golden brown. Let them rest for at least 10 minutes to set. **2**



Bellevue Beautifying Creampuffs

These are choux au craquelin, combining Earl Grey, Rosemary and Citrus to embody our Beautifying body care products

INGREDIENTS

Choux Pastry

- 1/2 cup unsalted butter
- 1 cup water
- 1/4 tsp salt
- 1 cup all-purpose flour
- 4 large eggs (or more)

Craquelin

- 66g room temp butter (cubed)
- 80g sugar
- 80g all-purpose flour

Earl Grey Rosemary and Citrus Diplomat Cream

- 4 yolks
- 70g sugar
- 20g corn starch
- 400g milk
- 3 earl grey teabags
- 1 tablespoon finely chopped rosemary sprigs
- 1 tbsp butter (cold)
- 1/4 zest of a lemon
- 1/4 zest of an orange
- 340g heavy cream
- 34g sugar

ASSEMBLY

Poke holes at the top of the puff, using a piping tip (1/4 in) fill the puffs from the top cover the hole with a cute dot of cream, and dust with powdered sugar (optional) OR cut the top of the puffs and pipe filling into the open shells, fill enough so the top can sit above the cream, exposing it a bit

PREPARATION- CHOUX & CRAQUELIN

- Make craquelin by mixing butter, sugar and flour (add coloring now if wanting to) mix until combine
- Place in plastic bag or between two pieces of parchment paper, and roll to about 1/8 inch thick and freeze
- In saucepan bring butter, water, and salt to a boil over medium heat
- Remove from heat and stir in flour all at once, return to heat and fold continuously until smooth dough forms and an opaque film coats the base of the pot.
- Transfer dough to a mixing bowl, spread dough around the bowl and let cool, this allows faster cooling a excess steam to escape
- While waiting for the dough to cool preheat oven to 375 degrees
- Beat all of the eggs together
- Once dough is cooled, add eggs one third at a time (more or less eggs may be necessary depending on the consistency of the dough), fold in eggs until dough is glossy and slowly falls of spatula and leaves a "V" shape. If dough falls off in a clump the dough is too dry and will not puff, if dough ribbons off the spatula easily, dough has too much egg and will result in a flat puck
- Line pan with parchment
- Pipe 1 inch diameter circles that are 1 inch high, making sure no air bubbles are in the piped dough
- Cut out frozen craquelin that is the same diameter as the piped dough (can be slightly smaller, not bigger or it may affect rise) and place a disc on top of each puff
- Bake at 375 for 15 min and lower to 350 for 10 min. or until golden
- Upon opening the oven poke a hole on the top of the puff (or side depending on where you will fill) to release steam from the air pockets, if this step is not done it may collapse
- Leave them in the turned off oven for 5 minutes, remove and place on cooling rack to completely cool

PREPARATION- EARL GREY & CIRUS DIPLOMAT CREAM

- With a whisk mix together the yolks and sugar, once combined add in corn starch (sifted is better), set aside
- In a pot, add teabags and rosemary to mill and heat on medium low until fine bubbles form, run the warm milk through a strainer to remove teabags and rosemary
- Mix the egg mixture constantly and pour the warm milk in slowly, to temper the eggs. Make sure to keep the egg mixture moving so the egg doesn't scramble
- Put the mixture back into the pot onto medium heat, mixing constantly, the mixture will thicken, keep mixing until large bubbles burst
- Remove from heat and mix in the tablespoon of butter
- Put into bowl or container, and cover with plastic wrap, making sure the wrap is hugging the custard this will prevent a film from forming
- Chill over night or until completely cool If chilled overnight, remove from refrigerator 5-10 minutes before making the whipped cream
- When ready to fill, whip the heavy cream and sugar until in just reach stiff peaks, add zest and fourth or a third at a time fold in the earl grey custard
- Once combined, cover well with plastic wrap while prepping the choux puffs



Aveda Blaine's Nonna Toni's Italian Christmas Cookies

INGREDIENTS

- 4 Eggs
- 1 cup Granulated Sugar
- ½ cup Unsalted butter- 1 stick or 4 ounces (soft-not melted)
- 2 teaspoons Anise extract
- 3 ½ cups All-purpose flour (fold-in and do not overmix)
- 4 teaspoons Baking Powder
- Festive Holiday Sprinkles

GLAZE

- 2 cups Confectioner's Sugar
- ¼ teaspoon Anise extract (you may substitute Almond extract if needed)
- 3 Tablespoons Milk- may need more depending on consistency.

PREPARATION- COOKIES

In a bowl sift together the flour and baking powder, set aside.

In a large mixing bowl, cream together the butter and sugar.

Add the eggs, one at a time, mixing well. Mix in the anise. Add in the flour mixture.

Knead until dough is firm and not sticky, adding more flour if necessary.

Refrigerate 1 hour.

Cut off small amount of dough and roll on floured surface into 6-inch strips.

Twirl into shape and place on parchment lined cookie sheets.

Bake at 375°F for 8-10 minutes (the bottom should be lightly browned but the tops should remain light).

Remove cookies to wire rack and cool completely before glazing.

PREPARATION- GLAZE

Combine the glaze ingredients in a bowl until just smooth. You want it more thick than thin, but still runny.

Dip the tops of the cooled cookies into the glaze, then return to the wire rack, allowing the glaze to drip down the sides of the cookies.

Top with sprinkles while the glaze is still wet. Let dry.



Broadway's Besos de Nuez

15-30 Cookies depending on size

INGREDIENTS

- 2 sticks (1 cup) unsalted butter, softened
- 2 tablespoons vanilla extract
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- $\frac{3}{4}$ cup powdered sugar (plus more for coating)
- 2 cups all-purpose flour
- 1 cup crushed pecans

TIPS

You can coat the cookies a second time after they've cooled completely for an extra snowy look.

Store in an airtight container for up to 5 days.

PREPARATION

Prepare the Dough

In a large mixing bowl, beat the softened butter until smooth and creamy.

Add vanilla extract and mix until fully incorporated.

Mix in cinnamon, salt, and powdered sugar until smooth.

Add flour and crushed pecans. Using clean hands, knead the dough until everything is fully combined.

Chill the Dough

Cover and refrigerate the dough for 15 minutes to firm it up.

Form the Cookies

Preheat oven to 350°F (175°C).

Line a baking sheet with parchment paper.

Roll dough into 1½-inch balls and place them on the baking sheet, spacing slightly apart.

Bake

Bake in preheated oven for 20 minutes, or until bottoms are lightly golden.

Cool and Coat

Let cookies cool on the baking sheet for about 20 minutes.

Place extra powdered sugar in a large Ziploc bag. Add cooled cookies and gently shake until they are evenly coated.

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These buttery, nutty cookies are coated in powdered sugar for a melt-in-your-mouth finish. Perfect for holidays or anytime you want a sweet, cozy treat.



Cherry Creek's Oreo Bites

Total Time 1 hour 30 minutes

Makes 30 truffles

INGREDIENTS

- 19.1 ounces Oreo cookies 541 grams, divided (1 package)
- 8 ounces cream cheese 227 grams, room temperature (1 brick)
- 8 ounces semi-sweet baking chocolate 227 grams (1 package), use high-quality like Ghirardelli
- 8 ounces white baking chocolate 227 grams (1 package)

TIP

Sub Gluten Free Oreos if preferred.

PREPARATION

Crush 9 Oreo cookies into crumbs in a food processor or blender. Set the crumbs aside in a bowl for sprinkling.

19.1 ounces Oreo cookies

Crush the remaining cookies to fine crumbs.

Add the Oreo crumbs and cream cheese to a large bowl and beat with a hand mixer until well combined.

8 ounces cream cheese

Chill the mixture in the refrigerator for at least 1 hour or in the freezer for at least 20 minutes.

Use a cookie portion scoop to gather about 2 tablespoons of the mixture at a time. Roll into balls.

Separate the semi-sweet and white baking chocolate into 2 bowls. Melt in the microwave according to package directions.

8 ounces semi-sweet baking chocolate, 8 ounces white baking chocolate

Using a fork, dip each Oreo ball into the melted chocolate, and let the excess chocolate run off the fork.

Place each ball on a lined baking sheet. Sprinkle some or all of the truffles with the reserved cookie crumbs.

Chill until firm.

Drizzle extra chocolate over the top of the truffles if desired.

Oreo balls are made with Oreos, cream cheese and melted chocolate and are an insanely delicious and gorgeous Christmas treat.



Cherry Hill's Vegan Cherry Almond Cookies

INGREDIENTS

- 1 cup vegan butter
- 1/2 cup sugar
- 2 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 2 tablespoons dairy alternative
- 1 teaspoon almond extract
- Candied cherries

PREPARATION

Heat oven to 400

Beat butter and sugar in large bowl with electric mixer on medium speed

Stir in flour, salt, dairy alternative, and almond extract

Place dough in cookie press or piping bag

Form into desired shapes on ungreased cookie sheet

Decorate with candied cherries

Bake 5 to 8 minutes or until set but not brown

Transfer to rack to cool



Easton's Espresso Cake

CAKE INGREDIENTS

- 2 $\frac{2}{3}$ cups (315 g) cake flour, spooned and leveled
- 2 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- 1 tsp salt
- $\frac{3}{4}$ cup (170 g / 12 Tbsp) unsalted butter, softened to room temperature
- 5 tsp espresso powder
- 1 $\frac{3}{4}$ cups (350 g) granulated sugar
- 4 large egg whites, room temperature
- $\frac{1}{2}$ cup (120 g) sour cream, room temperature
- 2 tsp vanilla extract
- $\frac{2}{3}$ cup (160 ml) whole milk, room temperature
- $\frac{1}{3}$ cup (80 ml) strong brewed black coffee, cooled
- 1 $\frac{1}{4}$ cups (225 g) mini chocolate chips and dried cherries

COFFEE BUTTERCREAM INGREDIENTS

- 1 $\frac{1}{4}$ cups (282 g) unsalted butter, softened to room temperature
- 2 $\frac{1}{2}$ tsp espresso powder (plus a little more if you want stronger flavor)
- 5 cups (560 g) confectioners' sugar, sifted before measuring
- $\frac{1}{3}$ cup (80 ml) heavy cream or whole milk
- 2 tsp vanilla extract
- $\frac{1}{8}$ tsp salt
- Optional: chocolate-covered espresso beans for garnish

PREPARATION

1. Prep the pans

Set the oven to 350°F (177°C). Grease three 8-inch round cake pans, line the bottoms with parchment rounds, and then lightly grease the parchment as well. (This step makes it easy to release the cakes cleanly once baked.)

2. Mix the dry ingredients

In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.

3. Cream butter & sugar

With a stand or hand mixer, beat the butter, espresso powder, and sugar together on medium-high speed until smooth and fluffy, about 3 minutes.

4. Add wet ingredients

Mix in the egg whites, then add the sour cream and vanilla. The mixture may look a little uneven, but that's normal.

5. Combine & thin the batter

Reduce mixer speed to low. Add the dry mixture gradually, then slowly pour in the milk and coffee while the mixer is still running. Stir in the mini chocolate chips and dried cherries just until combined. (The batter will be slightly thick, avoid over-mixing.)

6. Bake

Divide the batter evenly among the three pans. Bake 25–28 minutes, or until a toothpick in the center comes out clean. Allow the cakes to rest in their pans on a cooling rack for 30 minutes, then run a knife around the edges to loosen and transfer to the rack to cool completely.

7. Make the buttercream

Beat the butter and espresso powder together until smooth and creamy, about 2 minutes. Add the sifted confectioners' sugar, cream/milk, vanilla, and salt. Start mixing on low for 30 seconds, then increase to high and beat for 2 minutes until fluffy. Taste and adjust with extra espresso powder if needed. This makes about 4 cups of frosting.

8. Assemble & finish

Once the cakes are fully cool, frost and stack them with the coffee buttercream. Chill the finished cake in the fridge for 10–20 minutes before slicing, this helps it hold its shape. Garnish with chocolate-covered espresso beans if desired.



Fayettes Fabulous Fudge

INGREDIENTS

- 1 teaspoon vanilla extract
- 2 cups semi-sweet chocolate chips
- 14 ounces of sweetened condensed milk

PREPARATION

Line an 8x8 pan with parchment paper.

In a large, microwave safe bowl, combine sweetened condensed milk, chocolate chips and vanilla extract.

Microwave in 30 second increments, while stirring.

Pour into the pan and spread out with spatula.

Refrigerate until set, about 2 hours. Remove from pan and cut into square pieces.



Flatiron Crossings Cherry Cha-Cha's (Cherry Almond Snowballs)

INGREDIENTS

- 1 cup butter
- $\frac{1}{3}$ cup sugar
- tsp almond extract
- 1 tbsp cold water
- $\frac{1}{3}$ cup glazed cherries (chopped finely)
- $2\frac{1}{4}$ cups all purpose flour
- $\frac{3}{4}$ cup icing sugar

TIP

These are freezer friendly, make a batch today and store them for the holidays!

PREPARATION

Cream butter and sugar, add almond extract and cold water. Mix to combine.

Finely chop glazed cherries. Measure flour into a small bowl, add chopped cherries to flour. Mix to combine.

Using a small ice cream scoop, roll dough into balls and place on lined cookie sheet. Put icing sugar in a large baggie and add snowballs one at a time.

Bake at 350°F



Roseville's Raspberry Rocky Road

INGREDIENTS

- 4 1/2 cups chocolate bar – melted
- 2 cups marshmallow
- 1 1/2 cups coconut flakes - lightly toasted
- 2 cups of peanuts - roasted & salted
- 1 cup freeze dried raspberries

PREPARATION

Line a baking sheet with parchment paper.

Gently melt the chocolate in a bowl over a saucepan of simmering water. Be careful not to let it get too hot.

Combine the marshmallows, peanuts, toasted coconut and half of the freeze-dried raspberries in a bowl.

Drizzle over the melted chocolate and mix until well combined.

Spoon the mixture onto the lined baking sheet, smooth out until even and then scatter with remaining crumbled dried raspberries. Allow to set and then cut into chunks.



Glendale Galleria's Glorious Gingerbread Cookies

Prep Time: Overnight
Makes around 12 cookies
Vegan and Nut-Free

INGREDIENTS

- $\frac{1}{3}$ cup vegetable oil
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup molasses
- $\frac{1}{4}$ cup plain soy milk
- 2 cups whole wheat pastry flour or all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

INGREDIENTS- SPICE BLEND

- $1\frac{1}{2}$ teaspoons ground nutmeg, cloves, and cinnamon
- $1\frac{1}{2}$ teaspoons ground ginger

PREPARATION

Start by preparing the spice blend: mix ground nutmeg, cloves, cinnamon & ground ginger. Set aside.

In a bowl, whisk together oil and sugar for roughly 3 minutes. Add the molasses and soy milk (separation is normal).

Sift in all the other dry ingredients, mixing halfway. When all of the dry ingredients are added, mix until dough is stiff. Once completed, flatten the dough into a disc, wrap it in plastic wrap, and store in the fridge overnight.

Before using, allow the dough to rest outside the fridge for 10 minutes. Preheat the oven to 350° F and grease or line baking trays with parchment paper.

On a lightly floured surface, roll the dough out. We recommend $\frac{1}{4}$ inch thickness for best results. Use cookie cutters to customize your gingerbread men. Gently transfer your cookies onto baking trays using a thin spatula.

Bake for 8 minutes. Once out of oven, let them rest for 2 minutes before moving. Let cookies fully cool before icing.



La Cantera Cocoa Bliss Bites

Vegan • Makes about 12 bites

INGREDIENTS

- 1 cup rolled oats
- ½ cup unsweetened shredded coconut (plus extra for rolling)
- ¼ cup cocoa powder
- ¼ cup maple syrup (or agave)
- 2 Tbsp coconut oil, melted
- 1 tsp vanilla extract
- Pinch of sea salt
- **Optional:** add 2 Tbsp mini vegan chocolate chips for extra indulgence

TIP

Keep in an airtight container in the fridge for up to 1 week.

PREPARATION

In a mixing bowl, combine oats, shredded coconut, cocoa powder, and salt.

Stir in maple syrup, melted coconut oil, and vanilla. Mix until everything comes together in a sticky dough.

Scoop out tablespoon-sized portions and roll into balls.

Roll each ball in shredded coconut for a snowy holiday look.

Chill in the fridge for at least 30 minutes before serving.



La Encantada's Peanut Butter Cookie Cups

Prep- 20 mins • Cook- 10 mins

Total time 30 minutes

INGREDIENTS

- 1³/₄ cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup peanut butter
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- 48 miniature Reese's peanut butter cups, unwrapped

TIP

Store leftovers in an airtight container for 3-4 days, or freeze for a convenient treat.

PREPARATION

Preheat oven to 375 degrees F.

Lightly spray (2x24) mini muffin pans with baking spray or use silicone muffin pan.

In a small bowl, whisk together the flour, baking soda and salt. Set aside.

In medium bowl, beat butter, white sugar, peanut butter and brown sugar with electric mixer on medium speed until light and fluffy, about 3 minutes.

Add the eggs, vanilla and milk and on low speed add the flour mixture and beat just until incorporated.

Fill each miniature muffin cup with about one tablespoon of batter.

Bake the cookie cups for about 8-10 minutes, or until the cookie cups are lightly browned around the edges but still soft in the center.

Remove from oven and immediately press a miniature Reese's into each cookie cup.

Let cool 15-20 minutes in pan.

Remove cookie cups from baking pan (At first the Reese's miniatures are nice and melty – be sure **14** to eat at least one cup this way!). Serve.



Mall of America's Happy Holiday Pancakes

(Vegan, Nut-free, GF Option)

INGREDIENTS

- 1 cup of all-purpose flour
- 2 tablespoons of baking powder
- 2 teaspoons of ground flaxseed
- 1 tablespoon of white sugar
- Pinch of salt
- 1 cup of non-dairy milk of choice (I usually opt for soymilk)
- 2 tablespoons of vegetable oil
- 1 teaspoon of vanilla extract

TIP

Great for an
easy and yummy
Holiday Morning!

PREPARATION

Mix dry ingredients together first.

Add in your wet ingredients. Mix well without over mixing.

Add a tablespoon of butter/non-dairy butter to a pan over medium heat.

Once melted, drop in a spoonful of batter until you have your desired pancake sizes.

Add chocolate chips if desired.

Flip the pancakes after holes start to form, around 2 minutes.

Leave on for another minute then remove from heat.

Serve immediately with maple syrup on the side. **15**



Northpark's Matcha-Misu

A gluten-free, vegan take on the Italian classic.

INGREDIENTS

- Heavy Whipping Cream
- Granulated Sugar
- Matcha Green Tea Powder (I recommend using the higher quality ceremonial grade for best results and taste. If culinary grade matcha is all you have on hand, it will work, but keep in mind it is a bit more bitter)
- Vanilla Extract
- Mascarpone Cheese: Let it get to room temperature first for easier application. Can substitute with silken soy-tofu for a true vegan finish.
- Gluten-Free Ladyfingers: Use double the amount for regular ladyfingers. The gluten-free brand *Schär* is much bigger in size. All packaged ladyfingers are made with eggs, but you can make egg free ladyfingers at home.

TIP

Add three cranberries to the corner of each square slice in a triangle shape with two mint leaves on either side to make it holiday festive!

PREPARATION

Add heavy cream to a mixing bowl and beat on medium speed with an electric hand mixer until it starts thickening up. Add sugar, vanilla extract, and matcha, and continue to beat for 4-5 minutes until stiff peaks form.

Stir in mascarpone cheese and mix just until combined. Set aside.

For the cookie layer, whisk together water and matcha powder in a shallow bowl until the matcha is dissolved.

Dip the ladyfingers in the matcha quickly (don't let them soak), then lay them in a single layer on the bottom of an 8×8 dish. You can cut the cookies to make them all cover the bottom of dish. If your cookies are more absorbent, keep in mind that you may need to make more matcha and hot water mixture.

Add half of the whipped cream (mascarpone) mixture over the top of the ladyfingers and smooth out with a rubber spatula to make it an even layer.

Add another layer of dipped ladyfingers, then add the remaining whipped cream mixture.

Use a fine mesh strainer to dust matcha powder on top.

Refrigerate the matcha tiramisu for at least 4 hours up to overnight. You can dust with more **16** matcha before serving if you like.



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Add another layer of dipped ladyfingers, then add the remaining whipped cream mixture.

Use a fine mesh strainer to dust matcha powder on top.

Refrigerate the matcha tiramisu for at least 4 hours up to overnight. You can dust with more **17** matcha before serving if you like.



Old Orchard Apple Turnovers

INGREDIENTS- TURNOVERS

- 2 apples, peeled cored and diced
- 1/4 cup brown sugar
- 1 tablespoon lemon juice
- 1 tablespoon cornstarch
- 2 teaspoons ground cinnamon
- Pinch of nutmeg
- Pinch salt
- 1 package of frozen puff pastry sheets (thawed)

INGREDIENTS- EGG WASH

- 1 egg
- 1 tablespoon water
- Sparkling sugar

INGREDIENTS- GLAZE

- 1/2 cup confectioners / powdered sugar
- 1 tablespoon milk
- 1/2 vanilla extract

TIP

Drizzle on top of each pastry just before serving.

PREPARATION

In a medium bowl, combine diced apples, brown sugar, lemon juice, cornstarch, cinnamon, nutmeg and salt. Gently toss or stir to combine.

In a medium saucepan, add apple mixture and stir constantly over medium heat for about 5 minutes. Remove from heat and let cool – sauce will thicken a bit.

Preheat oven to 400 °F. Prepare two baking sheets with parchment paper or a silicone baking mat and set aside.

Unroll puff pastry sheets onto a lightly floured surface and cut each into four squares (as even as possible).

Spoon two tablespoons of apple mixture onto the center of each square (I like to use a small cookie scoop). Fold each square in half diagonally and press down around the edges with a fork to seal.

In a small bowl, use a whisk to beat egg and water together to make your egg wash. Brush on top and edges of each pastry.

Sprinkle the tops with some sparkling sugar.

Place four pastries on each baking sheet. Bake for 15-20 minutes until each pastry is puffed and golden brown.

Let cool on pan for a few minutes, then transfer to a wire rack and let cool 5-10 more minutes. Try to resist the urge to eat them immediately.

Glaze- In a small bowl, combine powdered sugar, milk and vanilla. Stir until completely smooth.



St Matthews Chakra-Chip Cookies

INGREDIENTS

- 2 1/4 Cup Flour
- 1 Tsp Baking Soda
- 1 1/2 Tsp Cornstarch
- 1/2 Tsp Salt
- 3/4 Cup Unsalted Butter/ Melted
- 3/4 Cup Brown Sugar
- 1/2 Cup Sugar
- 2 Tsp Vanilla extract
- 1 Large Egg
- 1 1/2 Cup Chocolate Chips

TIP

Set your oven to 325°F,
not 350°F!

PREPARATION

Whisk flour, baking soda, cornstarch, salt.

Whisk melted butter, brown sugar, sugar until no lumps. Whisk in egg and vanilla extract.

Mix in dry ingredients

Fold in chocolate chips.

Refrigerate dough for 2 hours minimum.

Preheat oven to 325°F

Line large baking sheet with parchment paper and place dough balls about 3 in apart.

Bake for 13-15 min or until edges are slightly browned.

Cool on baking sheet to set for 10 min.



Southcenter White Chocolate Cranberry Bliss Bars

INGREDIENTS- BARS

1 cup (2 sticks) butter, melted
1½ cups packed brown sugar
2 eggs
1 tsp orange extract
1 tsp vanilla extract
½ tsp ground ginger
1 tsp baking powder
½ tsp salt
2 cups all-purpose flour
1 cup white chocolate chips
¾ cup raisins

INGREDIENTS- FROSTING & TOPPING

1 (8 oz) cream cheese, softened
1½ cups powdered sugar
½ tsp orange extract
½ tsp vanilla extract
⅓ cup raisins
2 squares white baking chocolate

PREPARATION- BARS

Preheat oven to 350°F.

Line a 13×9 pan or cookie sheet with parchment paper.

Beat together melted butter and brown sugar using an electric mixer.

Add eggs, orange extract, and vanilla extract. Beat until well mixed.

Add ground ginger, baking powder, salt, and flour. Beat until blended (do not overmix).

Stir in white chocolate chips and raisins by hand.

Spread mixture evenly into prepared pan.

Bake for 18–22 minutes until set and golden brown at the edges. Do not overbake.

Remove from oven and place pan on wire rack to cool completely before frosting.

PREPARATION- BARS

Beat cream cheese and powdered sugar with an electric mixer until smooth and creamy.

Add orange extract and vanilla extract; mix well.

Top cooled bars with frosting.

Sprinkle with chopped raisins.

Drizzle melted white chocolate over the top using a fork.

Place bars in refrigerator for 1 hour to set.

Cut into triangles and enjoy!



Southdale's Sugar Crisp Cookie

INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1/2 teaspoon salt
- Water
- Additional white or colored sugar

PREPARATION

In a bowl, cream butter, shortening, sugars, egg and vanilla until light and fluffy.

Sift together flour, soda, cream of tartar and salt. Add to creamed mixture; mix until blended.

Shape into large marble-size balls. Dip half of ball into water, then in sugar.

Place, sugared side up, on ungreased baking sheets.

Bake at 400°F for 6 minutes or until done. Cool.



Twelve Oaks French Chocolate Pie

INGREDIENTS

- 1 cup butter slightly hard
- 1 1/2 cups sugar
- 2 tsp vanilla
- 2 sq chocolate (unsweetened)
- 4 eggs (room temp)

TIP

Double recipe
for a 10" pie

PREPARATION

Melt chocolate and let it cool

Beat butter and sugar together, about 4 min

Add chocolate and vanilla

Add eggs, one at a time, beating each egg for 5 minutes (don't shortcut this step)

Turn into cool pie crust

Chill for 2 hours before serving. Top each slice with whipped cream.



Woodfield's Wonderful Candy Cane Cookies-and-Cream Cookies

INGREDIENTS

- 8oz softened crem cheese
- 1 Cup softened butter
- 1 TSP vanilla extract
- 1 TSP peppermint extract
- 1 1/2 Cups sugar
- 2 Cups flour
- 20 chopped candy cane or peppermint bark Oreos

TIP

Can store in a covered container on counter or in refrigerator for up to a week.

PREPARATION

In a large mixing bowl with an electric mixer, beat the cream cheese, butter, sugar and extracts until fully combined.

Add the flour and continue to mix until fully combined. Add the chopped Oreos and gently fold together. Cover the dough with plastic wrap and chill in refrigerator for at least 30 minutes.

Preheat oven to 350°F. Roll the cookie dough into Tablespoon size balls and place on parchment paper on cookie sheet.

Press the balls down to flatten slightly. Bake for 12-15 minutes or until cookies are lightly browned on bottom. Cool for 5 minutes before removing from cookie sheet.



Woodland Hills

White Chocolate Cranberry Bars

INGREDIENTS- BARS

- 3/4 cup unsalted butter
- 1 1/2 cups packed light brown sugar
- 1 tsp orange zest
- 2 large eggs
- 1 tsp vanilla extract
- 2 1/4 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/8 tsp ground ginger
- 1/8 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 cup dried cranberries
- 1 cup white chocolate chips

INGREDIENTS- FROSTING & TOPPING

- 8 oz cream cheese, cubed, at room temp
- 1 cup powdered sugar
- 1/2 tsp vanilla extract
- 1/2 tsp orange zest
- 1/8 tsp salt
- 1 cup white chocolate chips
- 1/2 cup dried cranberries

PREPARATION- BARS

Preheat oven to 350°F.

Line a 13×9 pan or cookie sheet with parchment paper.

Beat together melted butter and brown sugar using an electric mixer.

Add eggs, orange extract, and vanilla extract. Beat until well mixed.

Add ground ginger, baking powder, salt, and flour. Beat until blended (do not overmix).

Stir in white chocolate chips and craisins by hand.

Spread mixture evenly into prepared pan.

Bake for 18–22 minutes until set and golden brown at the edges. Do not overbake.

Remove from oven and place pan on wire rack to cool completely before frosting.

PREPARATION- BARS

Beat cream cheese and powdered sugar with an electric mixer until smooth and creamy.

Add orange extract and vanilla extract; mix well.

Top cooled bars with frosting.

Sprinkle with chopped craisins.

Drizzle melted white chocolate over the top using a fork.

Place bars in refrigerator for 1 hour to set.

Cut into triangles and enjoy!