

DELICIOUS AND EASY HOMEMADE EDIBLE HOLIDAY GIFT RECIPES!

Cranberry Panettone Mix

Serves 10 | Prep time 10 minutes

Ingredients

- 1 cup dried cranberries
- ½ cup candied orange peel
- 1 tablespoon lemon zest
- ½ cup raisings
- ½ cup dried apricots, chopped
- ½ cup candied ginger, chopped
- ½ cup white sugar
- 3 ½ cups flour
- 1 tablespoon dry yeast
- ½ cup sugar
- 1 large jar, approximately 2 quarts

Directions

1. Combine the flour, yeast, and sugar in a bowl and mix well. Place in the bottom of your jar.
2. Next, add the remaining ingredients in layers upon each other and seal tightly.

Instructions to include with the gift

- Empty the contents of the jar into a large bowl.
- Combine 1 cup milk, ½ cup butter, 1 teaspoon orange extract, and 2 tablespoons of honey into a saucepan and heat over low heat until butter is melted.
- Add to the jarred mix, along with two eggs. Mix well. Cover and let rise for 1 hour.
- For a traditional Panettone, line two empty coffee cans with parchment paper and add the dough in equal amounts to each before setting aside to rise for an additional hour.
- Preheat the oven to 350°F/177°C.
- Place the cans in the oven and bake for approximately 1 hour.
- Let cool before removing from the cans and serving.

Salted Caramel Sauce

Serves 12 | Prep time 10 minutes | Cook time 15 minutes

Ingredients

- 1¼ cups white sugar
- ½ cup salted butter, cubed
- ½ cup heavy cream
- 1 teaspoon salt
- 8-ounce glass jar or bottle

Directions

1. Add the sugar to a heavy saucepan and heat over medium. Stir constantly until sugar begins to liquefy and turns an amber brown. Take care not to burn or scorch the sugar.
2. Add in the cubed butter and continue stirring until butter is melted.
3. Slowly add in the heavy cream and stir until the mixture comes to a boil. Let boil for one minute before removing from heat and adding in the teaspoon of salt.
4. Let cool slightly but not completely before transferring into the gifting jar or bottle.
5. Include instructions to store the sauce in the refrigerator and heat gently when ready to use.

Old South Pralines

Makes 24 | Prep time 10 minutes | Cook time 10 minutes

Ingredients

- 1 cup brown sugar
- 1½ cups white sugar
- ½ cup salted butter
- ½ cup milk or heavy cream
- 1 teaspoon vanilla extract
- ½ teaspoon maple extract
- ½ teaspoon salt
- 1½ cups pecans, chopped

Directions

1. Line a baking sheet with parchment paper.
2. In a large saucepan, combine all of the ingredients and heat over medium-high heat, stirring frequently until boiling.
3. Let boil for several minutes, stirring continuously, until temperature registers 240°F/116°C on a candy thermometer.
4. Remove from heat and continue stirring until the mixture begins to thicken and take on a bit of a grainy texture.
5. Drop by spoonfuls onto the parchment-lined baking sheets and let cool completely.

Gingerbread Loaf

Serves 12 | Prep time 10 minutes | Cook time 50 minutes

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ginger
- 1½ teaspoons nutmeg
- 1 teaspoon salt
- ¼ cup white sugar
- ½ cup molasses
- ½ cup unsalted butter, softened
- 2 eggs
- 2 teaspoons pure vanilla extract
- 1 cup buttermilk
- ½ cup walnuts, chopped

Directions

1. Preheat the oven to 350°F/177°C and lightly oil a bread pan.
2. In a bowl, combine the flour, baking soda, ginger, nutmeg, and salt. Stir to blend.
3. In another bowl, combine the white sugar, molasses, butter, eggs, and vanilla. Beat on low to medium speed until well blended.
4. To the sugar mixture, add the flour and buttermilk in an alternating pattern, stirring until just blended after each addition.
5. Fold in the walnuts and add the batter into the bread pan.
6. Place in the oven and bake for 50-55 minutes.
7. Let cool slightly before removing from pan.

Bourbon Infused Cherries

Prep Time: 5 minutes | Cook Time: 5 minutes | Serves: 20

Ingredients

- 2 cups whole, fresh cherries
- 1 cup good-quality bourbon
- ½ cup brown sugar

Directions

1. Clean cherries and pack them into a jar.
2. Place the bourbon and brown sugar in a saucepan and heat over low heat, stirring until sugar is completely dissolved. Remove from heat.
3. Pour the bourbon over the cherries and seal tightly.
4. Refrigerate until ready to use.

These recipes and more can be found in Louise Davidson's cookbook *Easy Homemade Edible Holiday Gifts*. Click [here](#) or on the cover to get your copy now!

