

DIY Holiday Sweets Recipes to Give or Share!

Chili Pepper Hot Fudge Sauce

Prep Time: 5 minutes | Cook Time: 10 minutes | Serves: 16 servings

Ingredients

- 2 cups dark chocolate, chopped
- 1 cup heavy cream
- 1 tablespoon unsalted butter
- 2 teaspoons crushed red pepper flakes
- ¼ teaspoon salt
- 2 8-ounce glass jars or bottles

Directions

1. Place the chocolate, heavy cream, butter, crushed red pepper flakes and salt in a double boiler.
2. Melt over medium-low heat, stirring constantly until melted.
3. Pour into jars or bottles and refrigerate until ready to use.

Homemade Irish Cream

Prep Time: 10 minutes | Serves: 24

Ingredients

- 1 14-ounce can sweetened condensed milk
- 1 cup heavy cream
- 2 cups Irish Whiskey
- 1 teaspoon espresso powder
- 2 teaspoons pure vanilla extract
- 2 tablespoons dark chocolate sauce

Directions

1. Place all of the ingredients in a blender and blend until creamy.
2. Transfer to a decorative bottle and seal tightly.
3. Store in the refrigerator and use within two weeks.

Spiced Winter Tea Mix

Prep Time: 15 minutes | Cook Time: 10 minutes | Serves: 28 servings

Ingredients

- 2 teaspoons whole pink peppercorns
- 4 star anise pods
- ¼ cup fennel seeds
- 1½ teaspoons whole cloves
- 1 teaspoon coriander seeds
- ¼ cup cardamom pods
- 2 whole cinnamon sticks
- 1 tablespoon orange zest
- ¼ cup candied ginger, chopped
- 1 tablespoon licorice root, chopped
- 1 cup loose leaf black tea
- 1 12-ounce glass jar

Directions

1. Preheat oven to 350°F/177°C.
2. Place the peppercorns, star anise pods, fennel seeds, cloves, coriander seed, cardamom pods, and cinnamon sticks in a baking dish. Place in the oven to toast lightly for 5-10 minutes, or until highly fragrant.
3. Remove the dish from the oven and let cool completely.
4. Using a mortar and pestle or food processor, crush the toasted ingredients until broken down into small pieces.
5. Place the orange zest, ginger, licorice root, and black tea in a bowl. Add in the toasted and crushed ingredients. Mix well.
6. Transfer to a glass jar and seal tightly.

Instructions to include with the gift

- Use 1 tablespoon of the tea in a tea bag or tea strainer per 8 ounces of hot water.
- Allow to steep for 5-10 minutes. Add milk, coconut milk or honey as desired.

White Chocolate Pecan Caramel Fudge

Oh, yes. It's got white chocolate, pecans, caramel – and you can make it in the microwave in LESS THAN TEN MINUTES. Be still, my heart. Because the sauce on top does not harden completely, this gift is best served in a decorative tin on a sheet of parchment, and kept refrigerated.

Serves 25 | Prep. time 10 min. | Cooking time 5 min.

Ingredients

- 2 ¼ cups white chocolate chips
- ¾ cup butterscotch chocolate chips
- 1 (14-ounce) can sweetened condensed milk
- ¼ cup butter
- ½ teaspoon vanilla extract
- 1 cup chopped pecans
- ½ cup room temperature caramel sauce

Directions

1. Line an 8x8 pan with parchment or foil and lightly coat it with cooking spray.
2. Combine the chips, sweetened condensed milk, and butter in a large, microwave-safe bowl.
3. Microwave for 90 seconds and then stir. Cook for 15 more seconds and stir again. Repeat until the chocolate is mostly (but not completely) melted and mixed in.
4. Add the vanilla and pecans, and stir to combine.
5. Spread the mixture in the prepared pan and pour the caramel on top. Swirl it into the surface of the fudge with a knife.
6. Chill until set.

Note: you can use all white chocolate chips or a mix of white and butterscotch chips for an added caramel flavor.

Maple Rosemary Nuts

Ready for a more sophisticated flavor profile? Wow, your boss and coworkers with this amazing nut mix.

Serves 8 | Prep. time 5 min. | Cooking time 20 min.

Ingredients

- 2 tablespoons unsalted butter, melted
- 3 tablespoons maple syrup
- ½ teaspoon cayenne pepper
- 1 ½ tablespoons fresh rosemary, finely chopped, divided
- 4 cups mixed nuts of your choice (e.g., pine nuts, pecans, walnuts, almonds)
- Sea salt, for sprinkling

Directions

1. Preheat the oven to 350°F. Line a large baking sheet with foil and butter it generously.
2. In a mixing bowl, combine the melted butter, maple syrup, cayenne pepper, and 1 tablespoon of the rosemary.
3. Add the nuts and toss to coat. Spread the nuts on the prepared baking sheet.
4. Bake for 10 minutes. Stir, and bake for 10 minutes more, watching that they don't burn.
5. Sprinkle the nuts with the remaining rosemary and the salt.
6. Let them cool completely before storing in an airtight container.

White Chocolate Candy Cane Bark

Simple goodness with only 2 ingredients! It can't get easier than that. This white chocolate bark recipe makes a great quick and easy homemade gift.

Makes 2 pounds | Prep. time 10 min. | Cooking time 3 min. | Chill time 2 hours

Ingredients

- 2 pounds white chocolate
- 30 small peppermint candy canes

Directions

1. Line a large jellyroll pan with a sheet of heavy-duty aluminum foil.
2. Put the white chocolate in a microwave bowl and melt it until it is smooth.
3. Put the candy canes in a plastic bag and break them into small chunks.
4. Stir the peppermint pieces into the melted white chocolate and spread in the pan. Chill the pan until the mixture is set, about 2 hours.
5. Break the candy into pieces.
6. Store in an airtight container.

Dipped Spoons

Show your love and gratitude with chocolate-dipped spoons. This easy gift takes only moments to make, and it's completely customizable. We prefer to use metal spoons instead of plastic, and they can be purchased at discount stores. Other options are thick pretzel or peppermint sticks.

Makes about 18 | Prep. time 25 min. | Cooking time 5 min.

Ingredients

- 1 cup melted chocolate of your choice: milk, white, or mint
- Additional candy melts of your choice
- Candy decorations or crushed candy canes

Directions

1. Melt the chocolate in the microwave, stirring often. Set out cups in which to dry the spoons.
2. Holding the bowl at an angle, dip the bowl of the spoons in the chocolate, and then either dip them into the candy, or sprinkle the candy on the soft chocolate.
3. Prop the spoons in a cup with the handle down, ensuring that they don't touch one another before they harden. If you are drizzling other candy melts, wait until the first chocolate is set.
4. When they are completely set, wrap in plastic and decorate with ribbon.

Chocolate Spice Rum Balls

Yields approximately 3 dozen cookies

Ingredients

- 3 ½ cups finely ground chocolate wafer cookies
- 1 cup confectioners' sugar, plus extra for coating
- ¼ cup dark cocoa powder
- 1 ½ cup pecans, chopped
- ¼ cup light corn syrup
- ½ cup spiced rum
- 1 teaspoon vanilla extract
- ½ teaspoon cinnamon

Directions

1. Place the wafer cookies, confectioners' sugar, cocoa powder and pecans in a blender or food processor. Pulse until finely ground and well mixed and then transfer the mixture to a bowl.
2. Add the corn syrup, spiced rum, vanilla extract, and cinnamon. Mix until blended.
3. Using your hands, form small balls out of the dough. Roll each ball lightly in confectioners' sugar.
4. Place the balls in an airtight container in the refrigerator for 1-2 days.
5. Remove the cookies from the refrigerator and coat once again with confectioners' sugar before enjoying or gifting.

***These recipes and more are found in Louise Davidson's cookbooks *Easy Homemade Edible Holiday Gifts* and *Celebrate Christmas: 75 Sweet Treats Recipes for the Holidays*. To get your own copy of each book, for *Easy Homemade Edible Holiday Gifts*, click [here](#), and for *Celebrate Christmas*, click [here](#) or you can simply click on the covers below.

