

# Delicious and Sweet Treats Perfect for the Holidays

## Snowy Coconut Macaroons

*Yields approximately 2 dozen cookies*

### **Ingredients**

- 1 ½ cup finely flaked shredded coconut
- ½ cup sugar
- 2 tablespoons flour
- ¼ teaspoon salt
- 2 egg whites
- ½ teaspoon almond extract
- ½ teaspoon vanilla extract

### **Directions**

1. Preheat the oven to 325°F and line a baking sheet with parchment paper.
2. In a bowl combine the coconut, sugar, flour and salt. Toss to mix.
3. Next, add the egg whites, almond extract and vanilla extract to the bowl and stir until evenly mixed.
4. Using a spoon, drop rounded spoonfuls of the mixture onto the parchment lined baking sheet.
5. Place the baking sheet in the oven and bake for 20-25 minutes or until golden brown.

# Classic Gingerbread Gentlemen

*Yields 18 Cookies*

## **Ingredients**

- ⅓ cup butter or butter flavored shortening
- ½ cup dark molasses
- ¼ cup dark brown sugar
- ¼ cup white sugar
- 1 egg
- 2 cups flour
- 1 ½ teaspoon baking powder
- 2 teaspoons ground ginger
- 1 teaspoon cinnamon
- ½ teaspoon salt

## **Directions**

1. In a bowl combine the butter or butter flavored shortening, molasses, brown sugar and white sugar. Using an electric mixer, blend until creamy.
2. Add in the eggs and continue beating until blended.
3. In another bowl, sift together the flour, baking powder, ginger, cinnamon and salt.
4. Working in increments, slowly add the dry ingredients into the wet ingredients, mixing just until blended.
5. Cover the dough and place in the refrigerator for at least one hour or until firm.
6. Remove the dough from the refrigerator and preheat the oven to 375°F. Lightly grease or line a baking sheet.
7. Roll the dough out onto a lightly floured, flat surface.
8. Use gingerbread men cutouts that measure approximately 6 inches tall to cut out the shapes of the cookies.
9. Transfer the cookies to the prepared baking sheet and place it in the oven.
10. Bake for 10-12 minutes, or until the edges are nicely browned.
11. Cool on a baking rack and frost, if desired.

*Note: You can decorate your gingerbread gentlemen with nuts or candies before baking, if desired.*

# Minty Nutty White Chocolate Bark

*Yields 2¼ pounds*

## **Ingredients**

- 6 cups white chocolate chips
- 6 peppermint candy canes
- ½ cup pecans
- ½ cup dry cranberries
- ½ teaspoons peppermint extract

## **Directions**

1. Place the candy canes and pecans in a sealable plastic bag, such as a zip lock. Crush the candy canes and nuts with a rolling pin or meat tenderizer a few times, leaving some coarse pieces the size of hazelnuts or peas.
2. Line a large rimmed cookie sheet with parchment paper.
3. Place the white chocolate chips in a saucepan over low heat. Stir continuously until the chocolate is completely melted.
4. Remove from heat. Stir in the peppermint extract and the candy cane-pecan mix. Stir until well coated.
5. Pour onto the prepared baking sheet, and smear the chocolate mix evenly with a spatula.
6. Place the baking sheet in the freezer for 18-20 minutes, until firm.
7. Break into pieces and place in an airtight container and keep in a cool area, preferably the refrigerator. It will keep well for up to 1 week.

# Hazelnut Truffles

*Yields 24 pieces*

## **Ingredients**

- 1 ½ cup dark chocolate chips
- ½ cup heavy cream
- ¼ cup butter, softened
- ½ cup chocolate hazelnut spread
- ¼ cup hazelnuts, finely chopped
- 1 teaspoon pure vanilla extract
- Cocoa powder for dusting
- Additional hazelnuts for coating (optional)

## **Directions**

1. Place the chocolate chips and butter in a bowl.
2. In a small saucepan, heat the heavy cream over medium to medium-high heat just until it begins to boil.
3. Remove the heavy cream from the heat and pour it over the chocolate and butter mixture.
4. Stir or whisk until the chocolate is completely melted and the mixture is smooth and creamy.
5. Add in the chocolate hazelnut spread, hazelnuts and vanilla extract. Mix well.
6. Cover the mixture with plastic wrap and place it in the refrigerator for at least 2-4 hours or until firmly set.
7. Place the cocoa powder in a bowl, along with the hazelnuts, if using.
8. Use a small scoop or spoon to scoop out a small amount of the mixture.
9. Roll it into a ball shape using your hands. Place the truffle into the cocoa and dust liberally.
10. Keep refrigerated until ready to serve or gift.

# Traditional Christmas Steamed Pudding

*Yields 8*

## **Ingredients**

- ½ cup butter, at room temperature, plus some more for greasing
- 1 cup dark brown sugar
- ½ cup cake flour
- 1 teaspoon ground all-spice
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 2 eggs
- 2 cups breadcrumbs
- 1 cup Sultanas raisins
- 1 cup golden raisins
- ½ cup currants
- ¼ cup candied citrus fruits
- ½ cup blanched almonds, chopped
- 1 apple, cored, peeled and grated
- 1 zest of a whole lemon
- ⅔ cup dark rum

## **Directions**

1. You will need a 2 pints/5 cups capacity basin bowl or two 1 pint/2 ½ cups capacity basin bowls.
2. Cut a parchment paper circle to fit the bottom of the pudding's bowl. Grease the inside of the bowl with butter.
3. Cream the butter in a bowl of an electric mixer on medium-high speed. Add the sugar, and mix for two minutes.
4. Add the flour, eggs, and spices. Beat until well combined. Add dry fruits, lemon zest, breadcrumbs, and dark rum. Beat until well blended.
5. Place the batter in to the bowl. Cover the bowl with a parchment paper on the top of the bowl. It should fit just the inside. Place a double layer of foil paper cover the entire bowl.
6. Attach a kitchen string around the pudding like when placing a ribbon around a gift box. Leave enough string on top so you can lift it from the boiler.
7. Place a double boiler on the stove over medium heat. The double boiler should be large enough to place the pudding bowl in it. When the water is simmering, reduce the heat to low, and place the pudding in. Steam the pudding for 6 hours. Check the boiler often, and fill it with additional boiling water as needed to compensate for evaporation.
8. When the pudding is cooked, remove it from the double boiler. Carefully remove the foil paper and parchment paper on top of the pudding. Let it cool completely. Replace both the parchment paper and the double layer of foil so the pudding is ready to reheat.
9. To serve, reheat the pudding in the same fashion in the double boiler for two hours. Remove the foil and parchment paper and reverse the pudding on a serving plate. Let it stand for 6 to 8 minutes before removing the bowl. Be careful as steam will come out of the pudding.

*Note: this steamed Christmas pudding can be made up to 3 weeks before reheating it and serving. Just keep it in a dry cool place.*

# Old South Pecan Pie Bars

*Yields 24 bars*

## **Ingredients**

- 1 ½ cups flour
- 1 ½ cups firmly packed brown sugar
- 1 cup butter, chilled and cubed
- ¼ cup butter, melted
- 4 eggs
- 1 cup dark corn syrup
- 1 teaspoon pure vanilla extract
- 1 tablespoon bourbon
- ¼ teaspoon salt
- 1 ½ cup salted pecans, chopped

## **Directions**

1. Preheat the oven to 350°F and lightly grease a 9x13 inch baking dish.
2. In a bowl, combine the flour and brown sugar. Add in the chilled butter and use a pastry cutter or knife to cut it into the flour mixture until a crumbly dough forms.
3. Press the dough into the bottom of the baking dish.
4. Place the baking dish in the oven and bake for 15 minutes.
5. Remove the baking dish from the oven and let cool slightly.
6. In a separate bowl combine the melted butter, eggs, corn syrup, vanilla extract, bourbon and salt. Use an electric mixer and blend until creamy.
7. Use a spoon to fold in the pecans.
8. Spread the mixture over the prepared crust.
9. Place the baking dish back into the oven and bake for 30-35 minutes, or until set in the center.
10. Remove the baking dish from the oven and set on a wire rack to cool before cutting into squares.

# Christmas Mini Cakes

Yields 12

## Ingredients

- 1 orange
- ½ cup butter
- ½ cup white sugar
- 2 eggs
- 1 cup pastry flour
- 2 tablespoons orange marmalade or apricot syrup
- 12 red candied cherries
- Coconut flakes for topping
- Butter for greasing

## Directions

1. Preheat the oven to 400°F.
2. Grease a mini cake pan or a muffin tin generously with butter.
3. Zest the orange, and set aside.
4. In a large mixing bowl, Cream the butter on high speed of the electric mixer.
5. Add the sugar and the eggs. Beat until well combined, and the mixture becomes light and fluffy, about 2-3 minutes.
6. Add the pastry flour and the orange zest. Beat on medium speed until well blended.
7. Spoon some the cake batter into each of the mini cake so that the cavity is half full.
8. Place in the oven. Bake for 12 to 15 minutes until the cake is golden, and a toothpick inserted in the center comes out clean. If not, continue baking for an additional 1-2 minutes.
9. Remove from the oven, and place on a wire rack to cool down.
10. Brush each cake with some marmalade (or apricot syrup).
11. Garnish each cake with a candied cherry, and sprinkle coconut flakes.

\*\*\*These recipes and more are found in Louise Davidson's *Holiday Baking Cookbook: Best Christmas Cookie, Pie, Bar, Cake, Candy, Bark, Fudge, and Chocolate Recipes*. To get your copy, click on the cover below or click [here](#).

