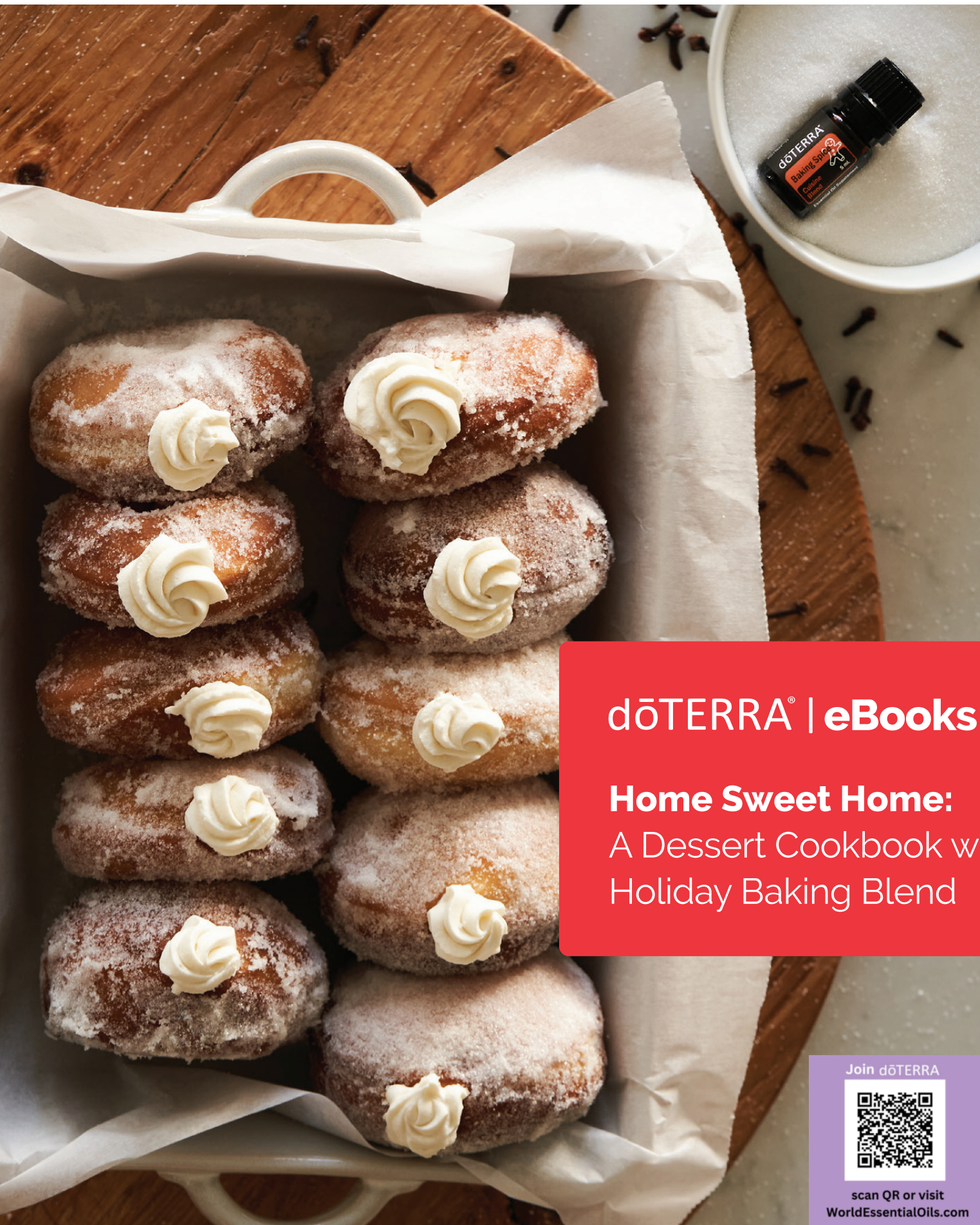




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## SPICED DONUTS WITH CREAM FILLING

Yield: 16 Servings

### Ingredients:

2¼ teaspoons yeast  
¼ cup sugar, plus 1 cup for rolling  
1½ cups (12 fluid ounces) evaporated milk  
3½ cups all-purpose flour  
1 tablespoon kosher salt  
1 large egg, plus 1 large egg yolk  
5 drops Holiday Baking Blend  
½ cup unsalted butter, softened  
2 quarts frying oil—peanut, vegetable, or coconut oil

### Cream Filling:

1 cup heavy whipping cream, cold  
3 tablespoons powdered sugar

### Instructions:

1. Heat the evaporated milk until it reaches 110–115°F. Pour into a medium-sized bowl.
2. Lightly stir in the yeast and ¼ cup sugar. Let sit until the mixture becomes foamy—about 10 minutes.
3. Using a stand mixer with a dough hook attachment, combine the yeast mixture, flour, salt, eggs, and Holiday Baking Blend. Mix on low speed until combined.
4. Divide the softened butter into 5 pieces and add each piece to the dough while the mixer is stirring. Mix on low speed for 8 minutes.
5. Move the dough to a lightly floured surface and gently knead until smooth.
6. Transfer the dough into a large, greased bowl and cover. Let rise at room temperature until doubled in size—about 1–2 hours.
7. About 10 minutes before dough finishes rising, add the frying oil to a large stockpot or Dutch oven and heat over medium heat until it reaches 350°F.
8. Line 2 baking sheets with paper towels and set aside.
9. In a medium-sized bowl, add 1 cup sugar and 1 drop Holiday Baking Blend. Stir until incorporated. Set aside.
10. Turn the risen dough out onto a lightly floured surface and roll out to ¼- to ½-inch thickness.
11. Using a floured and round cookie cutter or drinking glass, cut out doughnuts. Knead any scraps gently and repeat the process.
12. Carefully place a few doughnuts at a time into the hot oil. Cook until dark golden brown—about 1 minute on each side.

**Note:** Sometimes the doughnuts get air pockets, which can make them difficult to flip. If this happens, cook each donut for 30 seconds on one side, and then flip, cooking for 30 seconds on other side. Repeat the process once more.

13. Using a slotted spoon, remove each doughnut and lightly tap off excess oil onto one of the prepared pans.
14. While the doughnuts are fresh out of the oil, coat them in the prepared sugar on all sides.
15. Gently place each doughnut on the second prepared pan to cool. Repeat process with each remaining doughnut. Adjust the heat if needed to keep the oil at 350°F.
16. While the doughnuts are cooling, add the whipping cream and powdered sugar to a large bowl. Using a hand mixer, whip the cream and sugar on high, until stiff peaks.
17. Fill a pastry bag, fitted with a medium round tip, with whipped cream and fill each doughnut.
18. Serve immediately.



## PEAR CARAMEL CAKE

Yield: 9-inch cake

### Ingredients:

#### Cake:

- 2 cups cake flour
- 1¼ teaspoons baking powder
- ½ teaspoon kosher salt
- ½ cup unsalted butter, softened
- 1¼ cups brown sugar
- 2 large eggs, room temperature
- 1 cup milk, room temperature—whole milk, oat, almond, cashew, or soy milk
- 1 teaspoon vanilla
- 5 drops Holiday Baking Blend
- 1 15-ounce can halved pears, drained

#### Caramel:

- 1 cup sugar
- 4 tablespoons unsalted butter
- ¼ teaspoon kosher salt
- ¼ cup heavy whipping cream

### Instructions:

1. Start with the caramel. In a large frying pan, heat the sugar over a medium-low heat. Using a whisk or rubber spatula, stir the sugar constantly until it melts to an amber-colored liquid—about 10–15 minutes.
2. Once the sugar is completely melted, whisk in the butter and salt until incorporated.
3. Slowly whisk in the cream. As the sugar mixture bubbles up, continue whisking in until fully incorporated. Remove from heat and set aside to cool.
4. Preheat the oven to 350°F.
5. Line a 9-inch cake pan with parchment paper and grease the sides.
6. Pour the hot caramel into the prepared cake pan and place the pear halves on top of the caramel. Set aside.
7. Sift the cake flour, baking powder, and salt into a medium-sized bowl and set aside.
8. Using a stand mixer with a paddle attachment or a hand mixer, cream the butter and brown sugar on medium speed until light and fluffy—about 5 minutes.
9. Add the eggs, scraping the sides of the bowl and mixing well after each egg is added.
10. Stir in the vanilla and Holiday Baking Blend, scraping the sides of the bowl.
11. On a low speed, alternately beat in the flour mixture and milk in two increments, continuing to scrape the sides of the bowl after each increment. Mix until smooth.
12. Pour the batter into the prepared pan and bake for 45 minutes or until a toothpick inserted in the middle comes out clean.
13. Remove the cake from the oven. Let rest for 10–15 minutes.
14. Carefully run a knife around the sides of the pan to loosen the cake.
15. Place a heatproof plate upside down on the cake pan. Flip the plate and pan over. Remove the cake pan and let cool before serving.



## SPICED APPLE CARAMEL GALETTE

Yield: 8–10 servings | Active Time: 30 minutes | Total Time: 3 hours

### Ingredients:

#### Crust:

- 1½ cups all-purpose flour
- ¾ cup unsalted butter, cold and cut into medium-sized pieces
- ½ teaspoon kosher salt
- ¼ cup water, cold
- 3 drops Holiday Baking Blend
- 1 large egg, for wash

#### Caramel:

- 1 cup sugar
- 4 tablespoons unsalted butter
- ¼ teaspoon kosher salt
- ¼ cup heavy whipping cream

#### Filling:

- 3 apples (any variety)
- ¼ cup sugar, plus more for dusting
- 2 drops Holiday Baking Blend
- 1 tablespoon lemon juice

### Instructions:

1. For the crust, combine the flour, Holiday Baking Blend, butter, and salt in a large bowl.
2. Using your hands or a pastry cutter, cut in the butter until it resembles chickpea-sized chunks.
3. A single tablespoon at a time, add cold water and mix until it becomes a ball.
4. Turn out the dough onto a lightly floured surface and roll out into a disk. Cover with plastic wrap and chill for 1 hour.

5. When the dough has chilled, make the caramel sauce. In a large frying pan, heat the sugar over medium-low heat. Using a whisk or rubber spatula, stir the sugar constantly until it melts to an amber-colored liquid—about 10–15 minutes.
6. Once the sugar is completely melted, whisk in the butter and salt until incorporated.
7. Slowly whisk in the cream. As the sugar mixture bubbles up, continue whisking in until fully incorporated. Remove from heat and set aside to cool.
8. While the caramel is cooling, make the filling. Preheat the oven to 400°F.
9. Core and thinly slice the apples.
10. Place the apples, sugar, lemon juice, and Holiday Baking Blend in a medium-sized bowl and stir until the apples are covered.
11. On a baking sheet lined with parchment paper, place an unwrapped dough disk. Pour the warm caramel into the center and top with the apple mixture, leaving at least a 2-inch border.
12. Gently fold the dough border over the apples and repeat until all sides are folded toward the apples.
13. In a small bowl, beat the egg and 1 tablespoon of cold water until incorporated to make a wash. Brush the dough generously with the wash and sprinkle with sugar.
14. Bake for 35–45 minutes. Remove from the oven and let cool for a minimum of 25 minutes before serving.

**Tip:** This galette can be served alone or with vanilla ice cream.



## WHITE CHOCOLATE MOUSSE WITH SPICED CHERRY COMPOTE

Yield: 8 servings | Active Time: 25 minutes | Total Time: 4 hours and 30 minutes

### Ingredients:

#### Mousse:

2 cups white chocolate chips  
3 cups heavy whipping cream, cold

#### Cherry Compote:

1½ cups (12 ounces) dark cherries, frozen  
2 tablespoons sugar  
1 teaspoon lemon juice  
3 drops Holiday Baking Blend

### Instructions:

1. In a microwave-safe bowl, add  $\frac{3}{4}$  cup whipping cream and microwave until hot—about 90 seconds.
2. Add the white chocolate chips and let sit for 3 minutes. Whisk until smooth. Set aside to cool slightly.
3. Using a stand mixer with a whip attachment or a hand mixer, whip the remaining cream until stiff peaks form.
4. Add  $\frac{1}{3}$  of the whipped cream to the white chocolate and cream mixture and gently fold in. Repeat two more times until all the cream is folded into the chocolate.
5. Scoop the chocolate mixture evenly into ramekins and chill for 4 hours or until set.
6. In a medium-sized frying pan, combine the cherries, sugar, and lemon juice. Cook over medium heat.
7. Once simmering, use a drinking glass to mash the fruit gently.
8. Continue cooking for 10–15 minutes or until thickened, occasionally stirring with a rubber spatula.
9. Turn off the heat and add the Holiday Baking Blend. Transfer to a clean container and cover. Let chill.
10. When the mousse has chilled and set, top with chilled spiced cherry compote. Serve cold.





## WHITE CHOCOLATE—DIPPED BROWN BUTTER COOKIES

Yield: 26 cookies | Active Time: 45 minutes | Total Time: 1 hour and 20 minutes

### Ingredients:

½ cups unsalted butter  
2 cups brown sugar  
½ cup sugar  
3 eggs  
1 teaspoon vanilla  
3 drops Holiday Baking Blend  
2 teaspoons kosher salt  
1 teaspoon baking powder  
3½ cups all-purpose flour  
2 cups white chocolate chips  
¾ cup pecans, chopped

### Instructions:

1. Preheat the oven to 375°F.
2. In a medium-sized frying pan, add the butter and cook on low heat, stirring occasionally so it doesn't burn. Cook the butter until a deep brown color develops. Remove from heat and let cool.
3. Using a stand mixer with a paddle attachment or a hand mixer, cream the browned butter, sugar, and brown sugar on medium speed until light and fluffy—about 5 minutes).
4. Add the eggs, scraping the sides of the bowl and mixing well after each egg is added.
5. Stir in the vanilla and Holiday Baking Blend, scraping the sides of the bowl.
6. On a low speed, fold in the flour, salt, and baking powder until incorporated. Don't over mix.
7. Using a cookie scoop, scoop the dough onto a lightly oiled or parchment-lined cookie sheet, leaving 2 inches between each scoop.
8. Bake for 8–10 minutes. Remove from the oven and let cool completely.
9. After the cookies have cooled, melt the white chocolate in a microwave-safe bowl in 20-second increments, stirring after each increment. Repeat until smooth. Don't overheat.
10. Dip half of the cookie in the melted chocolate and scrape any excess off on the side of the bowl. Immediately sprinkle pecans on the chocolate.
11. Place the cookie on a piece of parchment paper and let set at room temperature.

## DARK CHOCOLATE ORANGE HAZELNUT COOKIES

Yield: 18 cookies | Active Time: 40 minutes | Total Time: 1 hour and 20 minutes

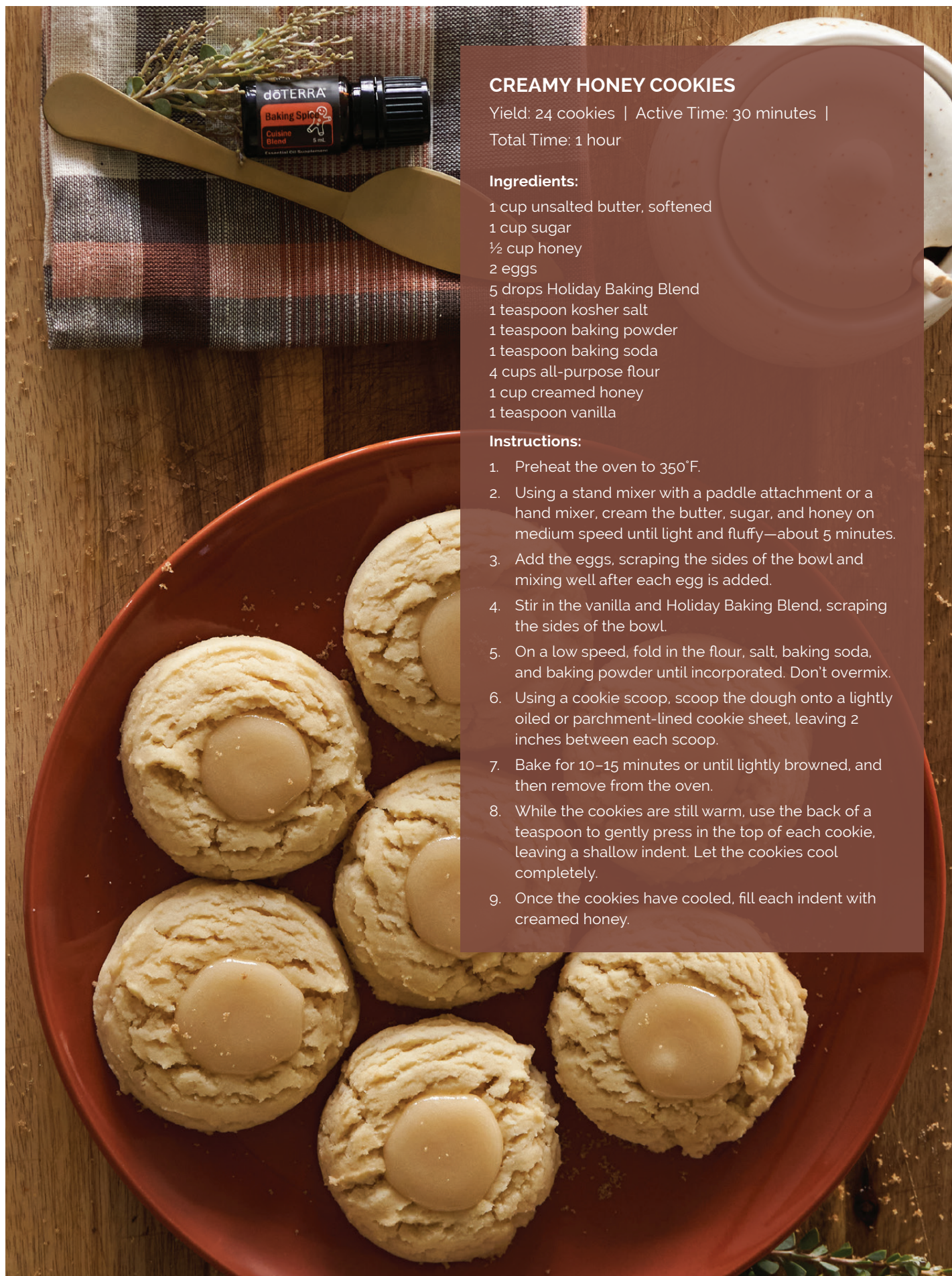
### Ingredients:

1 cup unsalted butter, softened  
1 cup sugar  
1 tablespoon orange zest  
2 tablespoons orange juice  
5 drops Holiday Baking Blend  
¼ teaspoon kosher salt  
2¼ cups all-purpose flour  
½ cup hazelnuts, chopped  
2 tablespoons water, cold  
2 cups bittersweet or semisweet chocolate

### Instructions:

1. Preheat the oven to 350°F.
2. Line 2 baking sheets with parchment paper and set aside.
3. Using a stand mixer with a paddle attachment or a hand mixer, cream the butter and sugar on medium speed until light and fluffy—about 5 minutes. Scrape the sides of the bowl.
4. On low speed, fold in the orange zest, orange juice, Holiday Baking Blend, salt, and flour until incorporated.
5. Stir in the hazelnuts and water until incorporated. Don't overmix.
6. On a lightly floured surface, roll the dough out to ¼- or ½-inch thickness.
7. Using a floured round cookie cutter or drinking glass, cut out the cookies. Mix any scraps gently and repeat the process.
8. Place the cookies on prepared cookie sheets and bake for 20 minutes. Remove from oven and let cool completely.
9. After the cookies have cooled, melt the bittersweet or semisweet chocolate in a microwave-safe bowl in 20-second increments, stirring after each increment. Repeat until smooth. Don't overheat.
10. Using a knife or spoon, ice the top of the cookie with chocolate. Place on a piece of parchment paper and let set at room temperature.





## CREAMY HONEY COOKIES

Yield: 24 cookies | Active Time: 30 minutes |

Total Time: 1 hour

### Ingredients:

- 1 cup unsalted butter, softened
- 1 cup sugar
- ½ cup honey
- 2 eggs
- 5 drops Holiday Baking Blend
- 1 teaspoon kosher salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 4 cups all-purpose flour
- 1 cup creamed honey
- 1 teaspoon vanilla

### Instructions:

1. Preheat the oven to 350°F.
2. Using a stand mixer with a paddle attachment or a hand mixer, cream the butter, sugar, and honey on medium speed until light and fluffy—about 5 minutes.
3. Add the eggs, scraping the sides of the bowl and mixing well after each egg is added.
4. Stir in the vanilla and Holiday Baking Blend, scraping the sides of the bowl.
5. On a low speed, fold in the flour, salt, baking soda, and baking powder until incorporated. Don't overmix.
6. Using a cookie scoop, scoop the dough onto a lightly oiled or parchment-lined cookie sheet, leaving 2 inches between each scoop.
7. Bake for 10–15 minutes or until lightly browned, and then remove from the oven.
8. While the cookies are still warm, use the back of a teaspoon to gently press in the top of each cookie, leaving a shallow indent. Let the cookies cool completely.
9. Once the cookies have cooled, fill each indent with creamed honey.

## SPICED COOKIE SANDWICHES

Yield: 19 cookie sandwiches | Active Time: 40 minutes | Total Time: 1 hour and 30 minutes

### Ingredients:

#### Cookie:

1 cup unsalted butter, softened  
1 cup brown sugar  
½ cup molasses  
2 eggs  
5 drops Holiday Baking Blend  
1 teaspoon kosher salt  
1 teaspoon baking soda  
3½ cups all-purpose flour

#### Filling:

½ cup heavy whipping cream, cold  
½ cup mascarpone or cream cheese, softened  
2 tablespoons powdered sugar

### Instructions:

1. Preheat the oven to 350°F.
2. Using a stand mixer with a paddle attachment or a hand mixer, cream the butter, sugar, and molasses on medium speed until light and fluffy—about 5 minutes.
3. Add the eggs, scraping the sides of the bowl and mixing well after each egg is added, and the Holiday Baking Blend. Scrape the sides of the bowl.
4. On a low speed, fold in the flour, salt, and baking soda until incorporated. Don't overmix.
5. Using a cookie scoop, scoop the dough onto a lightly oiled or parchment-lined cookie sheet, leaving 2 inches between each scoop.
6. Bake for 8–10 minutes. Remove from the oven and cool completely.
7. While the cookies are cooling, using a stand mixer with a whisk attachment or a hand mixer, whip the heavy cream and powdered sugar to stiff peaks, and then whip in the mascarpone or cream cheese until incorporated.
8. Transfer to a pastry bag fitted with a large round tip, pipe over half of the cookies, and sandwich a second cookie on top.



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