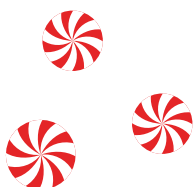


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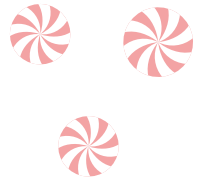
Holiday Recipes

2019 🍬





Nutchos



This quick and tasty recipe was submitted by the latest addition to the EPC Team, KaryAnne. She's taken on the role of Bookkeeper Extraordinaire!

Prep time: 10 minutes

Servings: 12

Ingredients:

- 2 Cups Butterscotch Chips
- 2 Cups Peanut Butter Chips
- 2 Cups Chocolate Chips
- 2 Cups Chopped Peanuts
- 1 Bag Plain Old Dutch Ripple Chips - Crushed
- 1 Cup Shredded Coconut

Directions:

1. Line a baking sheet with wax paper.
2. In a large saucepan melt all the chips together over medium heat.
3. Stir in the remaining ingredients--potato chips, peanuts and coconut, making sure to mix well and everything is coated.
4. Drop by spoonfuls onto the prepared baking sheet.
5. Place in freezer to set.
6. Store in an airtight container--if you don't manage to eat them all first!

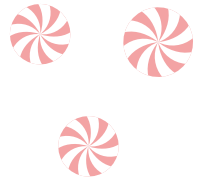
These are the perfect combination of salty, sweet and chocolaty





Pinwheel Cookies

Submitted by EPC Staffer, Pauline.



Prep time: 10 - 15 minutes

Chill Time: Overnight

Cook time: 6 - 10 minutes

Ingredients:

1 LB Butter

4 Eggs

4 ½ Cups Brown Sugar, Tightly Packed

2 Tsp Baking Soda

7 Cups Flour

2 Tsp Vanilla

¾ Cup Cocoa Powder

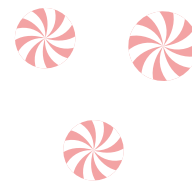
Directions:

1. In a large mixing bowl, cream together butter, 3 eggs, sugar and vanilla.
2. Slowly add in flour until combined.
3. Separate out 1/3 of recipe. Add ¾ cup scant (not tightly packed) cocoa and 1 egg, mix well.
4. Cut cocoa dough into 12 sections.
5. Cut the rest of the recipe into 12 sections.
6. On a lightly floured surface, roll each of the 24 sections flat. Lay one white and one cocoa section on top of each other and roll into a log. Repeat with the remaining sections.
7. Cover and refrigerate overnight.
8. Preheat oven to 375 degrees.
9. Cut logs into rounds.
10. Bake for 6-10 minutes, until set and golden brown around the edges.





Oat-rageous Chocolate Chip Cookies



Submitted by EPC Staffer, Julaine.

Prep time: 10 - 15 minutes

Cook time: 10 - 12 minutes

Ingredients:

- 1/2 cup butter
- 1/2 cup creamy peanut butter
- 1/2 cup sugar
- 1/3 cup packed brown sugar
- 1 egg
- 1/2 tsp vanilla
- 1 cup flour
- 1/2 cup quick cooking oats
- 1 tsp baking soda
- 1/4 tsp salt
- 1 cup semi-sweet chocolate chips

Directions:

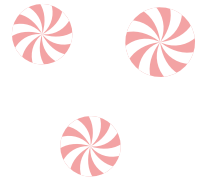
1. Preheat oven to 350°F.
2. In a large mixing bowl, cream butter, peanut butter, and sugars together.
3. Beat in egg and vanilla.
4. Combine dry ingredients separately and add to creamed mixture until combined.
5. Stir in chocolate chips.
6. Drop by rounded tablespoonfuls (not too big) onto un-greased baking sheet.
7. Bake for 10-12 min or until lightly browned.
8. Cool slightly on cookie sheet before transferring to cooling rack.
9. Store in an airtight container.

Combining a classic cookie with an oat-rageous twist!





Holiday Sprinkle Cookies



Submitted by EPC staffer, Alisha.

Prep Time: 20 minutes + 3 hours chill time

Cook Time: 8 minutes

Yields about 16-18 Cookies

Ingredients:

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar, packed
- 1 large egg
- 2 tablespoons cream or half-and-half
- 1 1/2 teaspoons vanilla extract
- 1 3/4 cups all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 1/4 teaspoon salt, or to taste
- 3/4 cup sprinkles (red, green, and white) plus a bit more for sprinkling on top.

Directions:

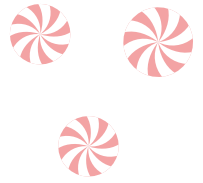
1. Use an electric mixer or stand-mixer. To a bowl, add the butter and sugars, beating until creamed and well combined, about 3 to 4 minutes.
2. Scrape down the sides of the bowl. Add the egg and vanilla, beat until well combined. Then, add the cream, and mix again until combined. The batter may look a little separated or grainy at this point.
3. Slowly add the flour, cornstarch, baking soda, salt, and mix on low speed until just incorporated.
4. Next, add the sprinkles (reserving some to be sprinkled on the top of cookies) and mix until just combined.
5. Line a cookie sheet with parchment paper. Use a cookie scoop or your hands and form approximately 16 - 18 equal-sized mounds of dough, about 2 TBS each. The dough is soft, a scoop or spoon will help!
6. Place mounds on the prepared cookie sheet, cover with plastic wrap, and refrigerate for at least 3 hours. (Can prepare well in advance and chill dough in fridge for a couple of days.) DO NOT bake un-chilled dough because cookies will spread too much.
7. After chilling, flatten each mound about half the original height.
8. Preheat oven to 350F, line another baking sheet with parchment paper. Place dough mounds on baking sheets, spaced a minimum of 2 inches apart--8 cookies per sheet works well. Add a generous amount of sprinkles to the top of each mound, pressing them down lightly.
9. Bake for about 8 minutes or until edges have set and tops are just set. Don't over-bake. Cookies firm up as they cool.
10. Allow cookies to cool on baking sheet completely, before transferring them to a plate to serve or an airtight container for up to 1 week.





Christmas Cornflake Wreath Cookies

Submitted by EPC Staffer, Brooke.



Prep time: 10 - 15 minutes

Ingredients:

- 1/2 cup butter
- 4 cups miniature marshmallows
- 1 teaspoon green food coloring
- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 4 cups cornflakes cereal
- 1 (2.25 ounce) package cinnamon red hot candies

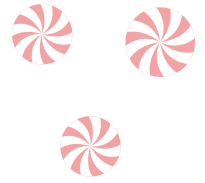
Directions:

1. Microwave marshmallows and butter on High for 2 minutes. Stir, then microwave on High for 2 minutes more. Stir. (This can be done in a double boiler if one doesn't have a microwave.)
2. Add and mix quickly the coloring, extracts, then cornflakes.
3. Drop by spoonfuls in clumps on greased wax paper, shape into wreath and decorate with 3 red hots each.
4. Once cool, transfer to lightly greased serving/storage tray with lightly greased fingers.





Cut-out Butter Cookies



Submitted by EPC staffer, Erin.

Prep Time: 10 minutes + 1 hour chill time

Cook Time: 10-12 minutes

Yields: about 36 more or less cookies depending on the size

Ingredients:

- 1 c. butter (no substitutions)
- 1/2 c. sugar
- 1 large egg
- 1 tbsp. vanilla extract
- 3 c. all-purpose flour
- 1/2 tsp. baking powder

Icing:

- 1 package confectioners' sugar (or about 4 cups)
- 3 tbsp. meringue powder
- 1 tsp. vanilla extract
- 10 tbsp. warm water (You may not need it all or you may need a bit more)
- Assorted food colorings and sprinkles

Directions:

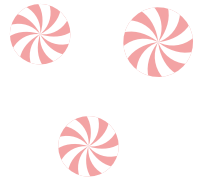
1. In a mixing bowl, mix butter and sugar until combined, then beat on high until light and creamy.
2. Add in egg and vanilla and beat 1 minute.
3. Slowly add in flour and baking powder, mix until just blended.
4. Divide dough into 4 pieces, cover with plastic wrap and chill until firm, about 1 hour.
5. Prepare cookie sheets with parchment paper and preheat oven to 350f.
6. Lightly flour surface and rolling pin. Roll 1 piece of dough about 1/8 inch thick. Dip cutters into flour and press shapes into dough cutting as many cookies as you can.
7. Place cookies at least 1 inch apart. Bake cookies 10 to 12 minutes, or until lightly browned. Refrigerate dough leftovers.
8. Cool on baking sheet 1 minute before transferring to a wire rack.
9. Repeat this process with the rest of the dough and any of the leftovers you've been saving.
10. To make icing, combine 3 cups sugar, meringue powder, vanilla, and a little bit of water. Mix on high speed until very stiff. If the icing is too dry, add a bit more water. If it's too wet, add in some more sugar. The icing should drizzle in a ribbon and smooth out in 5-10 seconds when you lift up the beaters.
11. Tint icing as desired with food colourings.
12. Ice cookies, decorate with sprinkles and let icing set if transferring to an airtight container.





Crackled Brownie Bites

Submitted by EPC Staffer, Sherry.



Prep time: 10 - 15 minutes

Chill Time: 2 - 3 Hours

Cook time: 12 - 13 minutes

Ingredients:

1 cup sugar

3/4 cup cocoa powder

1 cup flour

1 tsp. baking powder

1/2 tsp. salt

1 cup chopped pecans (optional)

1/2 cup miniature chocolate chips

6 tbsp. butter, melted

2 eggs

1 tsp. vanilla

1/2 cup sifted powdered sugar - for rolling dough balls in before baking.

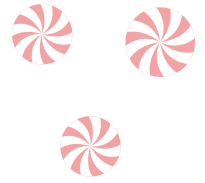
Directions:

1. Mix dry ingredients in a large mixing bowl. (Do not add powdered sugar)
2. Combine butter, eggs & vanilla in another bowl.
3. Add wet ingredients to dry ingredients.
4. Stir well. It will be very stiff dough.
5. Cover and chill dough for 2-3 hours.
6. Preheat oven to 350.
7. Take teaspoons of dough and shape into balls. Roll balls in powdered sugar and place on greased or sprayed baking sheet.
8. Bake for 12-13 minutes.
9. Remove from oven and cool on baking sheet for 1 minute before moving to cooling rack.





Cherry Drop Cookies



Submitted by EPC Owner, Lori.

Prep time: 15 minutes

Cook time: 8 - 10 minutes

Ingredients:

1/2 Cup butter

1 Egg

1 Tsp vanilla

1/2 Cup sugar

1/2 Cup cornstarch

1 Cup flour

Pinch baking powder

Pinch salt

Red or Green Candied Cherries - for topping

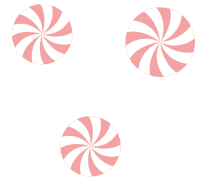
Directions:

1. In a bowl, cream butter and sugar. Add vanilla and egg.
2. In a separate bowl, blend dry ingredients.
3. Slowly add the dry ingredients into the wet until a dough forms.
4. Drop a ball of dough onto a prepared cookie sheet.
5. Press down dough with floured fork and place a half of a cherry on top.
6. Bake at 400°F until golden brown about 8 - 10 minutes.





Cheesecake Minis



Submitted by EPC Staffer, Alisha.

Prep time: 15 minutes + 1 hour chilling time

Cook time: 15 minutes

Serving: 12 mini cheesecakes

Ingredients:

- 1 Box of Oreos or Nilla Wafers
- 2 Bricks of Cream Cheese - softened
- 1/3 Cup White Sugar
- 2 Eggs
- 1 Tsp. Vanilla
- Cupcake Liners

Extras:

The above is a vanilla cheesecake base, and these can be customized however you like! You can fold in chocolate chips, crushed candy-bars and more.

Cherry - dollop a spoonful of cherry pie filling on top of each mini before baking

Peppermint - 1 tsp (or to taste) of peppermint extract, crush candy canes on top

Chocolate - 1/4 Cocoa Powder beaten in with other ingredients

Directions:

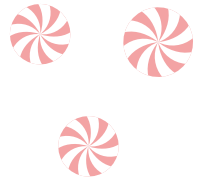
1. Line a muffin pan with liners and place 1 cookie in button of each cup.
2. Beat softened cream cheese and vanilla together, add in sugar--continue mixing.
3. Beat in eggs one at a time until batter is light and fluffy -- about 3 minutes
4. Fold in desired mix-ins (chocolate chips, cookie crumbs, crushed up candy-bar)
5. Divide batter between 12 muffin cups (top as desired with pie filling, shaved chocolate or crushed up candy-canes)
6. Bake at 350 degrees F. until just set - about 12 - 15 minutes.
7. Transfer to wire rack and cool completely.
8. Refrigerate in airtight container. Can be frozen and thawed.
9. Best served chilled!





Gingersnap Cookies

Submitted by EPC Staffer, Brenda.



Prep time: 15 minutes

Cook time: 10 minutes

Ingredients:

2 ½ Cup flour

2 Tsp baking soda

1 Tsp ground ginger

½ Tsp ground cloves

1 Tsp cinnamon

1 Cup sugar

1 Cup butter (softened)

1 Egg

½ Cup molasses

¼ Cup sugar for later

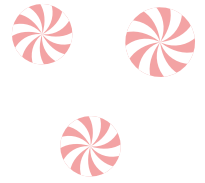
Directions:

1. Mix the dry ingredients, flour, soda, and spices in one bowl.
2. In a separate bowl, mix together butter, sugar, egg, molasses.
3. Add the dry ingredients to the wet ingredients.
4. Get a little messy, as it's a whole lot easier to mix by hand!
5. Take 1 tsp dough, form into round balls, and roll in sugar and place on prepared cookie sheet.
6. Press each ball down with a fork.
7. Bake @ 350 deg F for 10 min. (not too long they are better soft)
8. Cool slightly before moving to cooling rack.
9. Enjoy the smell, and taste, of these holiday cookies!





Karen's Holiday Biscotti



Submitted by EPC staffer, Brooke.

Notes to the Cook

Biscotti means twice-baked in Italian and though baking these cookies twice is a bit more work they have half the fat of most cookies and they last for ages in a sealed container. They are worth the effort - especially because they taste and look so fantastic.

Prep time: 15 minutes

Cook time: 15 - 17 minutes

Ingredients:

2 ¼ Cup flour

1 ½ Tsp baking powder

¼ Tsp salt

6 T butter

¾ Cup sugar

2 Large eggs

1 Tbs Lemon peel

1 ½ Tsp fennel seed

½ Cup Dried sweetened cranberries

¾ Cup chopped white chocolate

½ Cup Chopped pistachios

6 - 10 Oz white chocolate for dipping or drizzling

Directions:

Preheat the oven to 350°F and line a cookie sheet with parchment paper

Combine the flour, sugar and salt and whisk to blend.

Using an electric mixer beat the sugar and butter until fluffy.

Add the eggs one at a time and then the lemon peel & vanilla.

Lower speed and add the flour mixture until well blended.

Fold in the cranberries, chocolate and nuts until just well distributed.

Divide the dough in half and shape into 2 logs.

Place the logs on the parchment paper and flatten them to 4 inch wide by 12-inch long logs, leaving at least 3 - 4 inches between them.

Bake for 35 minutes or until golden.

Let them rest in the cookie sheet for at least 10 minutes.

Cut the parchment in two and slide one log to a cutting board, carefully sliding its parchment out from under it. Cut the log into 1 inch wide slices with a serrated knife.

Return the slices to the cookie sheet and repeat with the other log.

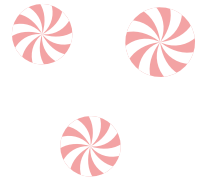
Return the cookie sheet to the oven for 10 more minutes.

Let the cookies cool completely on a wire rack.





Gluten Free Snickerdoodles



Submitted by EPC Staffer, Erin.

Prep time: 1hr & 15 minutes

Cook time: 10 - 11 minutes

Servings: About 36 cookies

Ingredients:

1/2 Cup Butter, softened
1 Cup Sugar
1/4 tsp. Baking Soda
1 1/2 tsp. Baking Powder
2 Eggs
1/2 Tsp. Vanilla
1 1/2 Cups Gluten Free All Purpose Flour
3/4 tsp. Xanthan Gum (Omit if using a cup for cup flour that already has xanthan gum in it)
2 TBS Sugar
1 Tsp. Ground Cinnamon

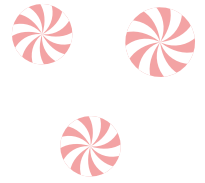
Directions:

1. Cream together butter, sugar, baking soda, and baking powder.
2. Add the eggs one at a time
3. Add the Vanilla
4. Sift together the flour and xanthan gum and add to the butter mixture
5. Cover and chill the dough for about an hour
6. Mix the sugar and cinnamon together
7. Shape the dough into 1" balls. Roll the balls into the cinnamon sugar mixture.
8. Place 2" apart on an ungreased cookie sheet.
9. Bake at 375 degrees for about 10-11 minutes or until the edges are golden. Transfer to a wire rack and let cool.





Whipped Shortbread Cookies



Submitted by EPC staffer, Julaine.

Prep time: 15 minutes

Cook time: 15 - 17 minutes

Ingredients:

1 Cup butter, softened

1 1/2 Cups all-purpose flour

1/2 Cup confectioners' sugar

1/4 Cup red maraschino cherries, quartered

1/4 Cup green maraschino cherries, quartered

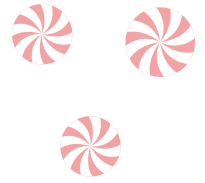
Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, combine butter, flour, and confectioners' sugar. With an electric mixer, beat for 10 minutes, until light and fluffy.
3. Spoon onto prepared cookie sheets, spacing cookies 2 inches apart.
4. Place a piece of maraschino cherry onto the middle of each cookie, alternating between red and green.
5. Bake for 15 to 17 minutes in the preheated oven, or until the bottoms of the cookies are lightly browned.
6. Remove from oven, and let cool on cookie sheet for 5 minutes, then transfer cookies on to wire rack to cool.
7. Store in an airtight container, separating each layer with waxed paper.





"Land of Nod" Cinnamon Buns



Submitted by EPC owner, Lori.

Prep time: 15 minutes + 6-8 hours

Cook time: 25 minutes

Ingredients:

20 Frozen dough rolls
3/4 Cup brown sugar
1/4 Cup vanilla instant pudding
1 - 2 Tbsp cinnamon
3/4 Cup raisins
1/4 Cup melted butter

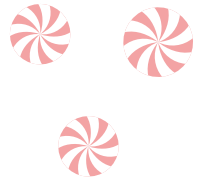
Directions:

1. Grease a 10 inch Bundt pan (round wavy pan with hole in the middle).
2. In a Zip-lock bag add Sprinkle brown sugar, pudding powder, cinnamon and raisins.
3. Add frozen dough balls and shaking, coating each one.
4. Dump balls and seasoning into prepared bundt pan.
5. Pour melted butter over all and cover with a clean, damp cloth. Leave out in room temperature. This can also be prepare in the morning and bake for a delicious dessert.
6. Preheat oven to 350°F and bake for 25 minutes.
7. Let sit for 5 minutes and then turn upside down on a serving plate. Easy!





Chocolate Chip Cookies



Submitted by EPC staffer, Pauline.

Prep time: 15 minutes

Cook time: 8 - 10 minutes

Ingredients:

- 1 Lb Butter
- 2 Cups Brown Sugar
- 1 Cup White Sugar
- 4 Tsp. Vanilla
- 2 Tsp. Baking Soda
- 2 Tsp. Baking Powder
- 2 Tsp. Salt
- 4 Eggs
- 5 Cups Flour
- 1 Lg. Pkg. Chocolate Chips (2-3 Cups)

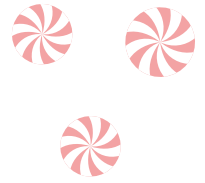
Directions:

1. In a large bowl, cream butter and sugars together.
2. Add in eggs and vanilla.
3. In a separate bowl, mix dry ingredients together.
4. Slowly add dry ingredients to wet ingredients.
5. Mix in chocolate chips.
6. Drop by teaspoon full on greased or prepared cookie sheet. If rolling into balls, let
7. dough rest in fridge a few hours or overnight.
8. Bake at 325 degrees for 8-10 minutes.
9. Cool and move to wire rack. Store in airtight container.





Wild Berry Cranberry Sauce



Submitted by EPC staffer, Sherry.

Prep Time: 10 minutes

Cook Time: 20-30 minutes

Yields about 1 Cup - so be sure to make extra!

Ingredients:

2 Cups Cranberries, fresh or frozen

3/4 Cups Frozen wild Blueberries

1 Red Apple, diced

1 Tsp Orange zest

Juice from 1 Orange

1/3 Cup Coconut Sugar or Maple Syrup

2 Cinnamon Sticks

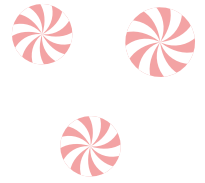
Directions:

1. Place all ingredients in a medium-sized pot and bring to a boil.
2. Lower the heat to a simmer and cook uncovered. Stir every few minutes for 20-30 minutes until the mixture is thick and the berries are soft.
3. Remove half the mixture from the pot and blend until smooth using an immersion blender or a jug blender. Place back in the pot. Alternatively, you can leave the sauce chunky or blend it all completely.
4. Remove the cinnamon sticks and let cool before serving.
5. Store in the fridge in an airtight container.





Cheese Scones



Submitted by EPC Staffer, Tracy.

Prep time: 10 minutes

Cook time: 10 minutes

Servings: 6 scones

Ingredients:

1 Cup flour

2 Teaspoons baking powder

1/4 Teaspoon salt

1 Tablespoon butter

1/3 Cup milk

1/2 Cup cheese

Directions:

1. Preheat oven to 220 degrees C
2. Sift dry ingredients and then rub in butter until mixture is like breadcrumbs, then add cheese
3. Make a pit in the middle of the mixture and add milk mixing quickly
4. Turn out dough and knead lightly
5. Roll out until dough is 2cm thick and cut into 6
6. Place on greased tray and brush with milk and sprinkle with a little cheese
7. Bake for 8-10 minutes until the edges are golden and the scone is firm.

These are best served straight from the oven and warm!





*Thank you from
all of us at*



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