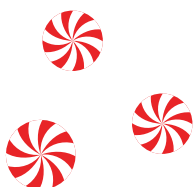


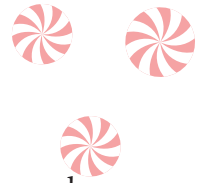
**e-patches & crests**

# Holiday Recipes





# Cherry Drop Cookies



This colourful cookie recipe was submitted by Lori, the owner of E-Patches and Crests. Without her and her love of patches we wouldn't be here! Lori has a hand in every ECP Department and oversees the day to day. She's busy running her company, but she always has time for homemade treats!

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

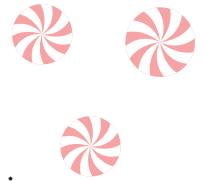
## Directions:

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.





# Gingersnap Cookies



Just about nothing reminds us more about the holidays than the smell of ginger and spices. Our EPC Staffer, Brenda, submitted her foolproof Gingersnap recipe! Brenda is part of the EPC In-stock Department, and she processes all the online orders, sorts and packs the crests, and gets them ready to ship! She also routes all the calls and answers your questions.

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

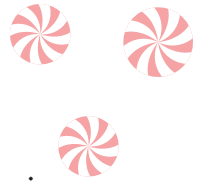
## Directions:

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!





# Cheesecake Mini's



These Cheesecake Mini's, submitted by EPC Staffer, Alisha, are the perfect size. Alisha works in the EPC Custom Patch Department, and is the one that emails out all the custom quotes! She also coordinates with our in-house designer, emails your proofs and confirms your orders. She also does the bookkeeping and more!

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

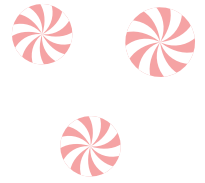
## Directions:

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!





# Rice Krispie Caramel Marshmallows



This super sweet rice krispie covered marshmallow recipe was submitted by our  
EPC Staffer Kathy.

Kathy works in our EPC In-Stock Department answering phones, fulfilling online  
orders, sorting and packaging crests and getting  
everything ready to ship!

Prep Time: 20 minutes + cooling time

Cook Time: 10 minutes

## Ingredients:

1 can sweetened condensed milk  
6 Pkgs Mackintosh Toffee  
2 Tbsp Butter  
1/2 Tsp Vanilla  
16 Oz. Bag large marshmallows  
7 Cups rice krispies  
Wax paper  
toothpicks

## Directions:

1. Place rice krispies in shallow bowl and set aside.
2. In a medium-sized pot combine butter, Mackintosh toffee, sweetened condensed milk, vanilla over medium heat, stirring constantly until smooth and creamy.
3. Insert toothpick into marshmallow and then dip into caramel mixture. Hold over pot to allow excess drip off.
4. Roll caramel covered marshmallow in rice krispies.
5. Put on wax paper to cool.
6. Store in airtight container.
7. If Caramel becomes too thick reheat in pot or microwave.





# Karen's Holiday Biscotti



Worth the effort! This holiday recipe was submitted by EPC Staffer Brooke. She is the creative genius behind all the patch designs at EPC. She turns ideas and drawing into digital proofs that are used to create both the in-stock and custom crests.

## 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.  
Melt the rest of the white chocolate in a double boiler on a low simmer.  
Either dip one end of individual cookies into the bowl of melted chocolate and set them up to dry on waxed paper or line the cookies up closely together and drizzle the tops with the melted chocolate by the spoonful.  
These keep well for a couple of months in an airtight container.







# Gluten Free Snickerdoodles



No one understands better than EPC Staffer, Erin, how challenging it can be to come up with tasty gluten-free recipes the whole family will love, but this one is her holiday favourite!

We're sure you've interacted with Erin, but if you didn't know, she's an integral part of the EPC Custom Patch Department. She process your orders, pairs all the right thread colours with your design proof, sends out the stitched samples, and even better, she's the one behind the scenes getting your crests into production!

Prep time: 1hr & 15 minutes

Cook time: 10 - 11 minutes

Servings: About 36 cookies

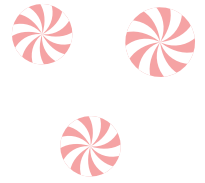
## Ingredients:

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.





# Cheese Scones

This cheesy scone recipe was submitted by EPC Staffer, Tracy!

Every wonder who creates our fun Stitch-a-Patch Patterns?

Well, now you know!

Tracy is a rock-star stitcher and tests out every pattern before we release them on our website. She also worked in the Custom Patch Department before taking a step back to raise her growing family!

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.

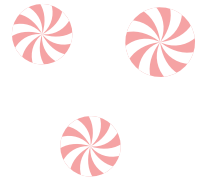
These are best served straight from the oven and warm!







# Whipped Shortbread Cookies



These Whipped Shortbread Cookies are scrumptious, and the recipe was submitted by EPC Staffer Julaine. Ever wonder who keeps our website up and running? Julaine is an integral part of EPC, without her we wouldn't have a website for customer to shop at!

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.





# Chocolate Chip Cookies



Pauline, our resident social media expert, submitted this Chocolate Chip Cookie recipe, large enough to feed a whole group!

Pauline works behind the scenes uploading all the new patches to the EPC website, writes and sends out the newsletters and keeps on top of all our social media channels!

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)

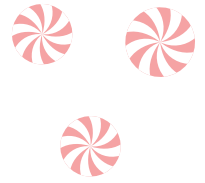
## Directions:

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 Blueberry Cranberry Sauce



Need the perfect addition to your holiday meal, or a sweet and tangy sauce to top your desserts with? Our EPC Staffer Sherry submitted this easy to make Cranberry sauce. Sherry works in the EPC In-Stock Department answering phones, fulfilling online orders, sorting and packaging crests and getting everything ready to ship!

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:

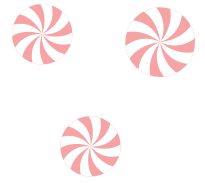
1. Place all ingredients in a medium-sized pot and bring to a boil.
2. Lower the heat to a simmer and cook uncovered. Stir every few minutes for 20-30 minutes until the mixture is thick and the berries are soft.
3. Remove half the mixture from the pot and blend until smooth using an immersion blender 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.





# "Land of Nod"

## Cinnamon Buns



Here's an extra tasty recipe perfect for the season!  
Submitted by Lori!

Prep time: 15 minutes + 6-8 hours  
Cook time: 25 minutes

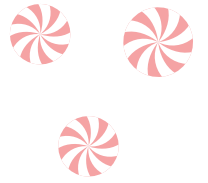
### Ingredients:

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!





Thank you!  
From all of us at



**e-patches & crests**

