



Holiday Recipes

FROM THE FINANCIAL PLANNING GROUP



Snickerdoodle Latte

Ingredients

- 3/4 cup whole milk
- 1 Tbsp. packed brown sugar
- 1/8 tsp. ground cinnamon
- Dash ground nutmeg
- 1/2 cup hot strong-brewed coffee
- Cinnamon Sugar

Directions

1. Pour milk into 1-pint canning jar. Stir in brown sugar, cinnamon, and nutmeg. Microwave, uncovered, 1 minute. Add lid. Wrap jar with a towel or hot pad and shake vigorously until foamy.
*You may use a frother instead
2. Pour coffee into a large mug. Add hot milk. Spoon remaining foam from jar on top.
3. Sprinkle with cinnamon sugar.



HOT CHOCOLATE COOKIES

Ingredients

- 6 oz. bittersweet chocolate, chopped
- 2 1/4 c. all-purpose flour
- 3 envelopes hot cocoa mix without marshmallows (about 1.38 ounces each)
- 1 tsp. instant espresso powder
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. kosher salt
- 2 sticks salted butter, at room temperature
- 1 3/4 c. sugar
- 2 large eggs
- 2 tsp. vanilla extract
- 1 1/2 c. white chocolate chips
- 24 marshmallows, halved crosswise with kitchen shears

PREPARATION: 40 MIN

COOKING: 9-10 MIN

Directions

1. Preheat oven to 350° and line 2 baking sheets with parchment paper
2. Put the chopped chocolate in a heatproof bowl and set over a saucepan filled with a few inches of simmering water over low heat. Let melt, 3 to 4 minutes, then stir until smooth. Remove the bowl from the pan and let cool slightly.
3. Combine the flour, hot cocoa mix, espresso powder, baking powder, baking soda and salt in a medium bowl and whisk to get rid of any lumps.
4. Combine the butter and sugar in a large bowl and beat with a mixer on medium-high speed until light and smooth, 2 to 3 minutes. Add the eggs, one at a time, and beat until combined. Beat in the vanilla. With the mixer on low speed, gradually add the melted chocolate. Increase the speed to medium high and beat until smooth and light, about 1 minute. With the mixer on low speed, add the flour mixture and beat until just combined, 30 seconds to 1 minute. Stir in the white chocolate chips. Cover the dough and refrigerate until it just begins to firm up, about 30 minutes.

5. Scoop the dough into balls (about 1 tablespoon each) and place on the baking sheets, about 2 inches apart. Bake until the edges just begin to set, 9 to 10 minutes.
6. Remove from the oven and place a marshmallow half on the center of each cookie, cut-side down. Continue baking until the edges of the cookies are set and the marshmallows are stuck on, 2 to 3 minutes more. Let cool 5 minutes on the pans; remove to racks to cool completely.



Sugar Cookies

Ingredients

1 cup softened butter
1 cup sugar
1 egg
1 tsp almond extract
3 cups flour
1/2 tsp salt
1 tsp baking powder

Prep Time: 2-3 hours

Cook Time: 10 min

Directions

1. Combine wet ingredients in one bowl and dry ingredients in another
2. Mix the wet ingredients then add the dry slowly with the mixer
3. Let dough chill in saran wrap in fridge, 2-3 hours
4. Preheat oven to 375°
5. Once dough is chilled, roll dough out and cut with cookie cutters
6. Place on parchment lined cookie sheet and bake for 10 minutes
7. Top with royal icing and sprinkles (optional)



MISTLETOE MARTINI

Ingredients

- 1 1/2 oz. vodka
- 1/2 oz. elderflower liqueur
- 1 1/2 oz. cranberry juice
- 1/2 oz. simple syrup
- Cranberries
- Mint Leaves

Directions

1. Fill a cocktail shaker halfway with ice.
2. Pour in the vodka, elderberry liqueur, cranberry juice and simple syrup.
3. Shake until chilled.
4. Strain into a martini glass.
5. Garnish by tossing in a few cranberries and floating mint leaves on top.



Potato Latkes

Ingredients

- salt
- 2 large eggs
- 2 lbs potatoes
- oil for frying

Prep Time: 15 min

Cook Time: 3-5 min

Directions

1. Peel and finely grate the potatoes. Put them straight into cold water, then drain and squeeze them as dry as you can by pressing them with your hands in a colander. This is to remove the starchy liquid, which could make the latkes soggy.
2. Beat the eggs lightly with salt, add to the potatoes, and stir well. Film the bottom of a frying pan with oil and heat. Take serving-spoonfuls, or as much as 1/4 cup (50 ml), of the mixture and drop into the hot oil. Flatten a little, and lower the heat so that the fritters cook through evenly. When one side is brown, turn over and brown the other.
3. Lift out and serve very hot.



ROYAL ICING

Ingredients

- 2 cups confectioners' sugar
- 1 large egg white, or equivalent amount of dried egg whites
- 1/2 tsp. water

Directions

1. In a large bowl, combine the sugar, egg white, and water. Mix the ingredients together with a wooden spoon, until the icing is thickened and smooth, about 2 minutes.
2. The icing will keep up to 2 days in an airtight container in the refrigerator. Before using, beat it with a fork. Stir in very small amounts of water if it seems too thick.

PREPARATION: 5MIN

YIELDS: 1 CUP



Mexican Hot Chocolate

Ingredients

- 2 cups milk
- 2 tbsp. unsweetened cocoa powder
- 2 tbsp. granulated sugar
- 1/2 tsp. ground cinnamon
- 1/4 tsp. vanilla extract
- 1/8 tsp. chili powder
- 1/8 tsp. ground cayenne (optional — you can omit if you don't want it too spicy)
- 1 oz bittersweet chocolate

Optional Toppings:

- marshmallows, chocolate shavings, cinnamon stick for stirring

Directions

1. In a medium saucepan over medium-high heat, add milk, cocoa powder, sugar, cinnamon, vanilla extract, chili powder, cayenne pepper (if desired).
2. Mix together with a whisk, add the bittersweet chocolate and heat until the chocolate has completely melted and the mixture is hot, but not boiling.
3. Divide hot chocolate into 2 mugs and serve with marshmallows, chocolate shavings and a cinnamon stick.

******For a thicker and creamier cup of hot chocolate, use whole milk and 2-4 oz of bittersweet chocolate.



GINGERBREAD COOKIES

Ingredients

- 3/4 c. butter, softened (1 1/2 sticks)
- 3/4 c. packed brown sugar
- 2/3 c. molasses
- 1 large egg
- 1 tsp. pure vanilla extract
- 3 1/4 c. all-purpose flour
- 1 tbsp. ground ginger
- 1 tsp. baking soda
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/4 tsp. ground nutmeg
- 1/2 tsp. kosher salt

OPTIONAL

- 2" piece fresh ginger, grated
- Zest of 1 orange
- 1/2 tsp. finely ground black pepper (optional)
- Sugar Cookie Icing, for decorating
- Sprinkles, for decorating

PREPARATION: 2-3 HOURS

COOKING: 9-10 MIN

YIELDS: 25 COOKIES

Directions

1. In a large bowl using a hand mixer, beat butter, brown sugar, and molasses until fluffy, about 2 minutes. Add egg and vanilla and beat until combined.
2. In a medium bowl, whisk flour, spices, baking soda, and salt until combined. With the mixer on low, gradually add dry ingredients to wet ingredients, as well as fresh ginger, orange zest, and black pepper (if using), until dough just comes together. (Do not overmix!)
3. Divide dough in half and create two discs. Wrap each in plastic wrap and chill until firm, about 2 to 3 hours. (Alternatively, divide dough in half and roll each piece of dough between two pieces of parchment to 1/4" thick. Chill until firm.)
4. Preheat oven to 350° and line two large baking sheets with parchment paper. Place one disc of dough on a lightly floured surface and roll until 1/4" thick. (Alternatively, peel off both sheets of parchment from dough, then replace one sheet of parchment back underneath dough.) Cut out gingerbread men with a 3" wide cutter and transfer to baking sheets.
5. Bake until slightly puffed and set, 9 to 10 minutes, depending on the size of your cookie cutters. Let cool on baking sheets for 5 minutes before transferring to a cooling rack to cool completely.
6. Repeat with remaining disc of dough. Decorate with icing and sprinkles as desired



Chocolate Mint Melties

Nut-Free & Soy-Free

Ingredients

- 1 3oz/85g bar mint dark chocolate
- 1 1/8 cups *spelt flour
- 3 tbsp cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 cup unrefined sugar
- 1/4 tsp sea salt
- 1/4 cup pure maple syrup
- 2 tbsp agave nectar
- 1 tsp pure vanilla extract
- 1/2 tsp mint extract
- 1/4 cup organic neutral-flavored oil

*If you want to use unbleached all purpose flour instead of spelt, use just 1 cup. If batter seems too dry or thick, whichever flour you are using, stir in another 1–2 tsp each of oil and maple syrup.

Directions

1. Preheat oven to 350°F
2. Break off 9 squares from chocolate bar (about 2/3 of bar, reserve remaining squares to top cookies) and finely chop
3. Transfer to a bowl and combine with dry ingredients, sifting in flour, cocoa powder, baking powder, and baking soda, and stir until well combined.
4. In a separate bowl, combine syrup, agave nectar, vanilla and mint extracts, and oil, stir until well mixed.
5. Add wet mixture to dry, and stir until just well combined (do not overmix).
6. Line a baking sheet with parchment paper. Spoon batter onto baking sheet, spacing evenly.
7. Break up or roughly chop reserved chocolate and place on top of each cookie, pressing in a little.
8. Bake for 11 minutes (no longer, or they will dry out). Remove from oven and let cool.



SWEET POTATO PIE

Ingredients

- Dough for single-crust pie
- 2 medium sweet potatoes (about 1-1/2 pounds), peeled and cubed
- 1/3 cup butter, softened
- 1/2 cup sugar
- 2 large eggs at room temperature, lightly beaten
- 3/4 cup evaporated milk
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt

Directions

1. Preheat oven to 425°. On a lightly floured surface, roll dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim crust to 1/2 in. beyond rim of plate; flute edge. Refrigerate while preparing filling
2. Place sweet potatoes in a medium saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 13-15 minutes. Drain potatoes; return to pan. Mash until very smooth; cool to room temperature.
3. In a bowl, cream butter and sugar. Add eggs; mix well. Add milk, two cups mashed sweet potatoes, vanilla, cinnamon, nutmeg and salt; mix well. Pour into crust. Bake for 15 minutes. Reduce heat to 350°; bake until set or a knife inserted in the center comes out clean, 35-40 minutes. Cool on a wire rack. Refrigerate leftover.

PREPARATION: 30 MIN

BAKING: 50 MIN



Best Mulled Cider

Ingredients

- 1 whole nutmeg
- 10 allspice berries
- 10 cloves
- 2 star anise
- 4 cinnamon sticks
- ½ gallon apple cider
- ¼ cup rum, optional
- 1 small orange, for garnish
- Whole cranberries, for garnish

Directions

1. Toast the spices: Add the nutmeg, allspice, cloves, star anise and cinnamon to the bottom of a pot (or to a skillet for Slow Cooker instructions). Toast over medium heat for 2 to 3 minutes, stirring occasionally, until fragrant.
2. Stovetop cooking instructions: Turn the heat to low. Pour in the apple cider and bring to below a simmer, just barely bubbling. Warm for 1 hour on low heat (don't let it simmer). Skim off any particulate if desired, or stir to re-incorporate it.
3. Slow Cooker & Instant Pot instructions: Place the apple cider in the slow cooker or Instant Pot (pressure cooker) with the spices. Cook on low for 3 hours OR Normal using the Instant Pot "Slow Cooker" setting.
4. If using, stir in the rum. Garnish with orange slices and cranberries, then serve.



PONCHE NAVIDEÑO

Dominican Eggnog

Ingredients

- 1 cup granulated sugar
- 1½ cup water
- 1 cinnamon stick
- 4 large egg yolks
- ½ cup spiced rum
- 1 tablespoon vanilla extract
- 1 can condensed milk
- 1 can evaporated milk
- ¼ cup brandy

Directions

1. Place the sugar, water, and cinnamon stick in a small saucepan and cook until sugar is completely dissolved and a syrup forms.
2. Using a stand mixer or hand mixer, place egg yolks in bowl with spiced rum and vanilla extract. Whisk for 5 minutes until frothy.
3. Drizzle in quickly the hot sugar syrup (remove the cinnamon stick before adding) and whisk on medium high for another 5 minutes.
4. Add the condensed and evaporated milk, as well as the brandy. Whisk until incorporated.
5. Strain into a bowl and refrigerate until chilled. Transfer to an airtight glass bottle and serve. Keeps for up to a month in the refrigerator.

PREPARATION: 30MIN



Sugar Cookie Martini

Ingredients

- Vanilla frosting and sprinkles, for rimming the glass
- 1 1/2 oz vanilla vodka
- 1 1/2 oz Irish cream
- 2 ounces whole milk
- 1 ounce amaretto
- 1 teaspoon powdered sugar
- Ice

Directions

1. Spread the frosting along the rim of a martini glass (you can also dip it into the frosting, if you prefer). Pour the sprinkles into a shallow dish or saucer, and dip the frosting-covered glass into the sprinkles. Set glass aside.
2. In a cocktail shaker, combine the vanilla vodka, Irish cream, milk, amaretto, powdered sugar, and ice. Close lid and shake for at least 15 seconds to mix and chill.
3. Pour into the prepared glass. Serve immediately.



MAPLE-BOURBON MASHED SWEET POTATOES

Ingredients

- 2 pounds sweet potatoes, peeled and cut into 1-inch pieces
- 2 pounds yukon gold potatoes, peeled and cut into 1-inch pieces
- 2 cups reduced-sodium chicken broth
- $\frac{3}{4}$ cup applesauce
- 2 tablespoons butter, cut up
- 2 tablespoons maple syrup
- 1 - 2 tablespoon bourbon
- $\frac{1}{2}$ teaspoon salt
- 4 slices crumbled, crisp-cooked bacon

Directions

1. In a 6-quart slow cooker combine sweet potatoes, Yukon gold potatoes, and broth. Cover and cook on low for 8 to 10 hours or on high for 4 to 5 hours. Use a slotted spoon to transfer vegetables to a large bowl, reserving cooking liquid.
2. Mash vegetables until smooth, adding cooking liquid if needed to mash. Add applesauce, butter, syrup, bourbon, and salt. Mash until light and fluffy. Sprinkle with bacon before serving.

PREPARATION: 25MIN

COOKING: 4-5 HOURS

YIELDS: 14 SERVINGS



Coquito

Puerto Rican Coconut Rum Punch

Ingredients

- 12 oz canned evaporated milk
- 14 oz canned, sweetened condensed milk
- 15 oz canned cream of coconut
- 14 oz canned, full-fat coconut milk
- 2 cups white rum
- 1 cup gold rum
- 1 tbsp. vanilla extract or vanilla paste
- 1 tsp. ground cinnamon
- Freshly grated nutmeg, for serving
- 3-inch cinnamon sticks, for garnish (optional)

Directions

1. Working in batches, combine the evaporated milk, condensed milk, cream of coconut and coconut milk in a blender; puree until smooth, pouring the blended mixture into a large mixing bowl as you go. Blend the rums, vanilla extract or paste and the ground cinnamon with some of the coconut mixture, then whisk all of the liquids together in the bowl.
2. Pour into a pitcher or glass bottles and jars with lids (with the aid of a funnel, if you have one). Seal and refrigerate for at least 2 hours, or until very cold.
3. Before serving, stir or shake well to break up any solids. (If you find any remaining solids unpleasant, simply strain the coquito through a fine-mesh strainer.)
4. Pour into small glasses; garnish each portion with a sprinkling of freshly grated nutmeg and a cinnamon stick, if desired.



GOLD RUSH COCKTAIL

Ingredients

- 2 ounces bourbon
- 1 ounce honey syrup
- 3/4 ounce lemon juice, freshly squeezed
- Garnish: lemon twist

Directions

1. Add the bourbon, honey syrup and lemon juice into a shaker with ice and shake until well-chilled.
2. Strain into a coupe glass.
3. Garnish with a lemon twist.

HONEY SYRUP

Ingredients

- 1/2 cup honey (adjust to taste)
- 1/2 cup water

Directions

1. Add the honey and water into a small saucepan over medium heat.
2. Stir until the honey is dissolved.
3. Allow to cool and transfer to an airtight container. Syrup will keep, refrigerated, for up to 1 month.