

Holiday Treats to Wow Your Guests



Holiday Bark

Prep Time: 15 minutes

Total Time: 1 hour and 15 minutes

Yield: one 9-by-12 ½-inch sheet pan

INGREDIENTS

- 2 cups of bittersweet chocolate (milk or white can be substituted)
- Toppings (crushed candy canes, dried cranberries, dried tart cherries, broken ginger snaps, toasted nuts, toasted seeds, broken salted pretzels, M&Ms, sea salt flakes, edible gold leaf or whatever you'd like to use)

EQUIPMENT

- 9-by-12 ½-inch sheet pan
- Parchment paper
- Baking spray
- Double boiler
- Spatula
- Storage container with lid

METHOD

1. Coat a 9-by-12 ½-inch sheet with cooking spray and line with parchment paper, leaving an overhang on the ends.
2. Melt chocolate in a double boiler (or heatproof bowl set over a pan of simmering water).
3. Pour onto baking sheet and spread in an even layer.
4. Immediately sprinkle toppings over chocolate (see topping ideas).
5. Put pan in refrigerator until firm (approximately one hour).
6. Remove pan from refrigerator, lift out parchment paper and break bark into pieces.
7. Store in container with lid—make layers separated with parchment paper so sticking will not occur. The container can be stored in the refrigerator to prevent softening and melting, until serving.



Holiday Bundt Cake

Prep Time: 10 minutes

Total Time: 1¼ to 1½ hours

Yield: 12 or more servings depending on how sliced

INGREDIENTS: CAKE

- 9 Tbsp unsalted butter, at room temperature
- 2 cups all-purpose flour
- 2 tsp baking powder
- 2 tsp ground cinnamon
- 1 tsp ginger powder
- ½ tsp baking soda
- ¼ tsp grated nutmeg
- pinch salt
- 1 cup granulated sugar
- ½ cup packed dark brown sugar
- 2 large eggs, room temperature
- 1 tsp pure vanilla extract
- 1 tsp brandy (optional)
- 1¼ cups canned unsweetened pumpkin purée
- 1 large Honeycrisp apple, peeled, cored and finely chopped
- 1 cup dried cranberries, coarsely chopped
- 1 cup pecans, coarsely chopped (optional)

INGREDIENTS: MAPLE ICING (OPTIONAL)

- 6 Tbsp confectioners' sugar
- 2 Tbsp maple syrup

EQUIPMENT

- 9- to 10-inch, 12-cup Bundt pan
- large bowl to combine dry ingredients
- 3 smaller-sized bowls
- cutting board
- chef's knife
- stand mixer and paddle (or hand mixer and a large bowl)
- 2 rubber spatulas
- wooden spoon

METHOD: CAKE

1. Pre-heat oven to 350°F with a rack in the center.
2. Spray Bundt pan with baking spray.
3. Whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, salt, and ginger.
4. Working with a stand mixer with the paddle attachment (a hand mixer in a large bowl can be used, too) beat together the butter and both sugars at medium speed until light and fluffy, 2 or 3 minutes.
5. Add the eggs one at a time and beat for 1 minute after each addition.
6. Beat in the vanilla (optional brandy, too).
7. Reduce the speed to low and add the pumpkin and apple.
8. Add the dry ingredients, mixing only until they are incorporated.
9. With a rubber spatula, fold in the cranberries and pecans. Pour and scrape the batter into the prepared pan and smooth the top.
10. Place pan directly on the oven rack and bake for 60 to 70 minutes, or until a wooded skewer inserted into the center of the cake comes out clean.
11. Transfer the pan to a rack and cool for 10 minutes. After 10 minutes, place a sheet pan on top of the bundt pan and carefully flip over to molding—allow the cake to cool to room temperature on the rack before icing (see next method).

METHOD: MAPLE ICING (OPTIONAL)

1. Sift 6 Tbsp confectioners' sugar into a bowl.
2. Stir in 2 Tbsp maple syrup. Add syrup little by little, until you have an icing that runs nicely off the tip of the spoon.
3. Put the cooled cake on wax paper and drizzle the icing from the tip of the spoon over it. Let the icing set for a few minutes.



Hot Chocolate Jar

Prep Time: 10 minutes

Total Time: 20 minutes

Yield: 4

INGREDIENTS

- 1 cup granulated sugar
- 1 cup unsweetened cocoa powder
- 1 cup powdered milk
- ½ tsp salt
- ½ cup mini semisweet chocolate chips
- ½ cup mini marshmallows

EQUIPMENT

- 1-qt. clean mason jar and lid (or four, 4-oz. clean mason jars)
- 6 bowls for ingredients
- Funnel (could be made by rolling up a sheet of parchment paper)
- Cupcake liner (optional)
- Gift tag with directions or self-sticker labels (optional)
- Twine (optional)

METHOD

1. Place the funnel in the mason jar (or jars).
2. Layer the ingredients as follows: sugar, cocoa powder, powdered milk, salt, chocolate chips and marshmallows. **If using 4-oz. jars, divide ingredients into four equal parts.**

DIRECTIONS TO SERVE

1. Add 4 cups of milk (or water) to an appropriately sized saucepan and bring to a low simmer. Add the hot chocolate mixture from mason jar to the milk (water). Stir constantly to dissolve the ingredients and pour into mugs.

If 4-oz. jars are made, pour hot chocolate mixture into a 12-oz. mug and top with approximately 1 cup of boiling milk (or water) and stir to combine.

Serving tip: Attach a candy cane stirring spoon (search Amazon) in a food storage bag.

Bonus tips: Print or write “Directions to Serve” on 3”x 3” cardstock and attach with kitchen twine to the lid, or print instructions on a self-adhesive label and attach to jar. Decorate lid with a holiday cut-out or attach a holiday bow.