



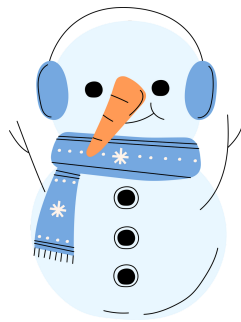
“Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: It is the time for home.” —Edith Sitwell

## December

December is the last month of the year; we made it! In the depth of winter, the holidays bring a much needed reminder of the joy and love around us in the darkest time of the year. We surround ourselves with our loved ones and share meals, stories, and time in a way that makes us feel connected and not so alone in the cold. I love taking stock of what I am grateful for and what areas I have grown over this past year, because after a dark winter the spring always comes. As the earth rests and resets we too are given the opportunity to prepare for the warmth and growth of spring.

## HOLI-DATES

- Hanukkah - Thursday evening, December 7 through Friday, December 15
- Kwanzaa - Tuesday, December 26 through Monday, January 1
- Yule - Thursday, December 23 through Monday, January 1
- Christmas - Monday, December 25
- New Years Eve - Sunday, December 31



## GIFT IDEAS!

Here is some inspiration for when you don't know what to get your loved ones for the holidays.

- A framed photo
- A sweater
- A book you think they'd like
- A box of their favorite candy
- A custom puzzle
- A piece of jewelry with their birthstone







# Cookie Round Up!!!

Nothing brings people together like food. We have gathered some tried and trusted cookie recipes for you to enjoy this season



## Penut Butter Blossoms

- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup creamy peanut butter
- 1/2 cup butter, softened
- 1 egg
- 1 1/2 cups All Purpose Flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- Additional granulated sugar
- About 36 HERSHEY'S KISSES milk chocolate candies, unwrapped

1. Heat oven to 375°F. In large bowl, beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms.
2. Shape dough into 1-inch balls; roll in additional granulated sugar. On ungreased cookie sheets, place about 2 inches apart.
3. Bake 8 to 10 minutes or until edges are light golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Remove from cookie sheets to cooling rack.



## Sprinkle Pinwheels

- 2 1/4 cups all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. kosher salt
- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar

- 1 large egg
- 3/4 tsp. almond extract
- Red food coloring
- Sprinkles

1. In a medium bowl, whisk together flour, baking powder, and salt. In a large bowl using a hand mixer, beat butter and sugar together. Add egg and beat until incorporated, then add extract. Add dry ingredients and beat until just combined.
2. Divide dough in half. Add red food coloring and mix until desired color is reached. Shape each dough into a square that is roughly 1/2" thick. Wrap in plastic wrap and refrigerate until firm, about 30 minutes.
3. Place red dough between two sheets of parchment paper and roll into a rectangle that's about 1/4" thick. Repeat with white dough. Take top sheet of parchment paper off of each dough. Place red dough on top of white dough, dough sides facing. Gently press on top of dough to help seal together.
4. Remove top parchment paper and trim sides to match up evenly. Starting on a long side, use the bottom parchment paper to help roll dough tightly into a log. Roll log on the counter a few times to help seal the edge. Wrap in plastic wrap and refrigerate until firm, at least 1 hour and up to overnight.
5. Preheat oven to 350°. Line 2 large baking sheets with parchment paper. Place sprinkles on a medium plate. Using a sharp knife, slice cookies 1/2" thick and roll edges in sprinkles. Place on baking sheets 2" apart.
6. Bake until edges are set and just starting to turn golden, 10 minutes or so.



## Ginger Cookies



- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 1/2 teaspoons ground cloves
- 1/2 teaspoon ground nutmeg
- tap here
- 1/2 teaspoon ground ginger

- 1/4 teaspoon kosher salt
- 1 cup dark brown sugar, lightly packed
- 1/4 cup vegetable oil
- 1/3 cup molasses
- 1 extra-large egg, at room temperature
- 1 1/4 cups chopped crystallized ginger (6 ounces)
- Granulated sugar, for rolling the cookies

1. Preheat the oven to 350 degrees F. Line 2 sheet pans with parchment paper.
2. In a large bowl, sift together the flour, baking soda, cinnamon, cloves, nutmeg, ginger, and salt and then combine the mixture with your hands. In the bowl of an electric mixer fitted with the paddle attachment, beat the brown sugar, oil, and molasses on medium speed for 5 minutes. Turn the mixer to low speed, add the egg, and beat for 1 minute. Scrape the bowl with a rubber spatula and beat for 1 more minute. With the mixer still on low, slowly add the dry ingredients to the bowl and mix on medium speed for 2 minutes. Add the crystallized ginger and mix until combined.
3. Scoop the dough with 2 spoons or a small ice cream scoop. With your hands, roll each cookie into a 1 3/4-inch ball and then flatten them lightly with your fingers. Press both sides of each cookie in granulated sugar and place them on the sheet pans. Bake for exactly 13 minutes. The cookies will be crackled on the top and soft inside. Let the cookies cool on the sheets for 1 to 2 minutes, then transfer to wire racks to cool completely.



## Holiday Wreaths



- 1/2 cup butter
- 30 large marshmallows
- 1 1/2 teaspoons green food coloring
- 1 teaspoon vanilla extract
- 4 cups cornflakes cereal
- 2 tablespoons cinnamon red hot candies

1. Melt butter in a large saucepan over low heat. Add marshmallows, and cook, stirring constantly, until melted.
2. Remove from heat, stir in food coloring and vanilla, then stir in cornflakes.
3. Set out one or two sheets of waxed paper. Fill a skillet with 1 inch of very hot water. Place the saucepan into the skillet so cookie dough stays warm.
4. Quickly drop a heaping tablespoonful of cookie dough onto the waxed paper, and use lightly greased fingers to form it into a wreath shape. Immediately decorate cookie with red hot candies. Repeat to shape and decorate remaining cookies.
5. Allow cookies to cool to room temperature before removing from waxed paper, about 15 minutes. Store in an airtight container.



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