

White Chocolate Chai Latte

White Chocolate Chai Latte



Chai Spice

- 4 tsp. ground cinnamon
- 3 tsp. ground ginger
- 2 tsp. ground cardamom
- 2 tsp. ground allspice
- 1 $\frac{1}{2}$ tsp. ground cloves

Chai Concentrate

- 4 cups water
- $\frac{1}{2}$ cup granulated sugar (or less, to taste)
- 16 chai teabags
- 1 tsp. chai spice blend

Latte

- 1.5 cups Chai Latte Concentrate
- $\frac{1}{4}$ cup white chocolate chips
- 1.5 cups milk
- 1 tbsp heavy cream

Chai Spice

1. Combine 4 teaspoons ground cinnamon, 3 teaspoons ground ginger, 2 teaspoons ground cardamom, 2 teaspoons ground allspice, and 1 $\frac{1}{2}$ teaspoons ground cloves and whisk well to combine.
2. Store in airtight container for up to six months.

Chai Concentrate

1. Place water in a sauce pot and set over heat to boil. While the water is heating, tie the teabags together and place in a large glass measuring cup and add 1 tsp. of chai spice blend, set aside.
2. When water boils, stir in $\frac{1}{2}$ cup sugar until dissolved. Remove from heat and pour the sweetened water over the teabags and spices.
3. Allow tea to steep for 30 minutes before draining bags and discarding.
4. Allow concentrate to cool to room temperature before covering and storing in refrigerator until ready to use.

Latte

1. Combine the chai tea concentrate and the white chocolate in a heavy bottomed pot. Heat over low heat and stir continuously until the chocolate has completely melted and incorporated in the tea.
2. Remove the tea from the pot pouring half in each of two cups.
3. Add the milk and cream to the pot and again heat over low. Whisk continuously to create froth until the milk is doubled in size.
4. Pour half of the milk over each glass of tea, then spoon froth over the top.
5. If desired, top with a dollop of whipped cream and a sprinkle of cinnamon and serve warm.

Beverage

Cherry Cheese Crepes

Cherry Cheese Crepes



So delicious!

Sweet Crepes

- 1 $\frac{1}{4}$ cup milk
- 3 large eggs
- 2 tbsp oil or melted butter
- 3 tbsp sugar
- $\frac{1}{2}$ tsp kosher salt
- 4 oz all purpose flour scant 1 cup
- 2 tbsp softened butter . More as needed

Cherry Compote

- 16 oz bag frozen sweet cherries (thawed and chopped)
- 3 Tbsp sugar
- 2 tsp lemon juice

- 1 Tbsp cornstarch or arrowroot powder
- 1 tsp vanilla extract

Cream Filling

- 2 cups heavy cream (whipped)
- 4 oz cream cheese (softened)
- 2 Tbsp powdered sugar
- 1 tsp vanilla extract

Crepes

1. Place the milk and eggs in a bowl. Whisk to combine (you should have about 2 cups of liquid).
2. Add the oil or butter and whisk it in.
3. Place the flour, salt and sugar in a large bowl.
4. Add about $\frac{3}{4}$ – 1 cup of the liquid and mix gently to form a smooth paste. This should not take more than a few seconds. Take care not to over-mix.
5. Add the rest of the liquid and mix to form a smooth, watery batter.
6. Cover the batter and let it rest for at least 20 – 30 minutes. The batter can be kept in the fridge overnight as well (or up to 2 days)
7. ***WHILE CREPES ARE RESTING, MAKE COMPOTE AND CREAM FILLING***
8. Preheat a 10 inch non-stick pan over medium heat.
9. Brush a layer of butter on the heated pan. I used a silicone brush, but you can use a butter soaked paper towel or cloth as well.
10. 2 tbsp softened butter
11. Always mix the batter first, before you make each crepe. This is to make sure the batter is uniformly mixed.
12. Pour $\frac{1}{4}$ cup of the batter into the hot pan, and swirl to coat the bottom of the pan. Swirl and spread the batter along the edge of the pan first and then fill the middle

with the remaining crepe batter. Make sure the batter is as evenly spread as possible.

13. Place the pan back on the heat to let the crepe cook.
14. For extra soft crepes – cook the crepes only until they are just set at the surface (about 30 seconds) and there's no browning on the edges. You can flip over the crepe gently, and cook for a few seconds on the other side (optional), or remove the crepe from pan and place it on a plate.
15. For classic crepes – cook the crepes until the edges are starting to brown become a little crisp (about 40 seconds). Flip the crepes over and cook for a further 10 – 15 seconds on the other side until the crepes have caramelized spots.
16. Repeat until all the batter is used up (remember to mix the batter each time).
17. Stack the cooked crepes on a plate or wire rack.

Cherry Compote

1. Combine all ingredients, except vanilla in a saucepan over medium high heat.
2. Bring to a boil, then reduce heat and let simmer 10 minutes until it begins to thicken and reduce.
3. Remove from heat, add vanilla

Cream Filling

1. With an electric mixer, beat cream cheese and powdered sugar until smooth.
2. Add in vanilla
3. Fold in whipped cream until well combined

Assembly

1. Lay a crepe down on a plate
2. Spread a few tablespoons of cream filling over crepe
3. Fold crepe in half and then in quarters
4. Spoon compote over crepes.

Breakfast, Brunch
crepes, French

Hot Cocoa Mix (Dairy Free)

Homemade Hot Chocolate Mix



Use

- 1 – 1/2 cups cocoa powder
 - 2 cups powdered sugar
 - 1/4 teaspoon salt
1. Combine all of the ingredients in a mixing bowl and whisk together until completely combined.

2. Homemade hot cocoa mix will last almost indefinitely when stored in an airtight container.
3. Add two tablespoons of cocoa mix to 8 ounces of warmed milk or water. Stir until no clumps are left.

Beverage

Beverage

Hot Chocolate Cookies

Hot Chocolate Cookies



Recipe from Love From the Oven

- 1 cup butter softened
- 1 cup sugar
- 2/3 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla
- 3 1/4 cups all purpose flour
- 4 packages hot cocoa mix** or 3/4 cups hot cocoa mix –
NOT SUGAR FREE VERSIONS
- 1 teaspoon salt
- 1 teaspoon baking soda

- 2 teaspoon baking powder
- 1 cup chocolate chips
- 1 cup dehydrated marshmallows (Mallow Bits*** mini marshmallows do not work the same and can be a bit of a sticky mess)

1. Beat butter and sugars in large bowl with standing mixer until light and fluffy.
2. Add eggs and vanilla; mix well.
3. In a separate bowl combine dry ingredients. Gradually beat dry ingredients into butter mixture until blended.
4. Stir in chocolate chips and dehydrated marshmallows.
5. Cover and chill for at least 30 minutes and up to 24 hours.
6. When ready to bake, preheat oven to 350 degrees.
7. Drop 2 tablespoons dough, 2 inches apart, onto baking sheets lined with parchment paper.
8. Bake 9 to 11 minutes or until edges are lightly browned.
9. Cool on baking sheets 5 minutes; remove to wire racks and cool.

Cookies, Dessert

Cookies

Merry Mix (aka Christmas Crack)

Merry Mix (aka Christmas Crack)



a Christmas favorite, but very, very addicting! From South Your Mouth

- 6 cups Corn Chex Cereal
 - 6 cups small pretzels
 - 1 16 oz jar dry roasted peanuts
 - 1 11 oz bags plain M&M's
 - 2 12 oz bags white chocolate chips
 - 2 tablespoons oil
 - Jimmies (Sprinkles (optional))
1. Combine cereal, pretzels, peanuts and M&M's in a very large bowl (I usually divide everything evenly between two bowls so I don't make a mess stirring).
 2. Line two baking sheets with wax or parchment paper; set aside.
 3. Melt vanilla chips and oil over simmering heat in a double boiler. OR Combine white chocolate chips and oil in a microwave-safe bowl then heat and stir at 30-second intervals until chocolate is melted. Be very careful not to overheat the melted mixture as it can "seize up" if it starts to burn.
 4. Pour melted chocolate over dry ingredients then gently fold until well combined. Spoon mixture onto baking sheets, spread to cover pans then add jimmies on top
 5. Cool in the refrigerator until set. Break cooled mixture into chunks then store in an air-tight container at room

temperature

Gifts, Snack
snack

Boursin Pork Chops

Boursin Porkchops



- 4 pork chops
 - 1/2 teaspoon garlic powder
 - Salt & pepper to taste
 - 1 tablespoon olive oil
 - 1 tablespoon butter
 - 1/2 medium onion chopped
 - 3/4 cup chicken broth (use low sodium if sensitive to salt)
 - 1 5.2 oz/150g package Boursin Fine Herbs & Garlic cheese softened
 - 1-2 tablespoons chopped parsley
1. Take the pork chops out of the fridge 15-30 minutes prior to starting the recipe if possible. Pat them dry

and season them with the garlic powder and some salt & pepper.

2. Add the olive oil and butter to a skillet over medium-high heat. Let the pan heat up for a few minutes, and once it's hot, cook the pork chops for 3-5 minutes/side or until golden (3 minutes for thinner chops and 5 minutes for pork chops up to 1" thick). Once the pork chops are done searing, transfer them to a plate.
3. To the skillet, add the onions and sauté for about 5 minutes or until softened and lightly browned. If the pan seems dry, add a small splash more olive oil.
4. Add the chicken broth and the Boursin to the skillet. Stir until you've got a smooth sauce. Let it bubble for 4-5 minutes, then stir in the chopped parsley.
5. Add the pork chops (and any plate juices) back in and cook for another 3-5 minutes or until the sauce has thickened up a bit more and the pork chops are cooked through (145F minimum). Add in another splash of chicken broth if the sauce gets too thick.
6. Season with salt & pepper if needed and serve immediately.

Main Course

Pork

Creamy Chicken and Shells

Creamy Chicken and Shells



An old family favorite!

- 10 oz shell macaroni
- 2 Tbsp butter
- 2 Tbsp chopped onion
- 1/4 cup flour
- 1 1/2 cups milk
- 1/2 cup sour cream
- 1 oz fresh grated parmesan cheese
- 32 oz chicken broth
- 2 cups shredded cooked chicken

1. Cook shells in chicken broth until broth is almost completely absorbed or until pasta is tender
2. Sauté onion in butter and cook until softened
3. Blend in flour. Stir in milk. Cook and stir until smooth and thickened
4. Add cheese and sour cream.
5. Transfer shells from any remaining broth with slotted spoon into sauce. Add chicken in. Stir together over low heat a few minutes. If sauce is too thick, add in some of the extra broth if you have any left.

Main Course
Chicken, pasta

Creamy Garlic, Spinach and Sausage Pasta

Creamy Garlic, Spinach and Sausage Pasta



So quick, so filling and so delicious!

- 1 lb pasta (any kind)
 - 1 lb ground sausage
 - 1 tbsp minced garlic
 - 1.5 cups heavy whipping cream or half and half
 - 1/4 cup butter
 - 5 ounces fresh baby spinach
 - 1 cup grated parmesan
1. Cook the pasta in a large pot of salted boiling water according the package directions; drain and set aside.
 2. In a large pan, cook and chop the sausage over medium heat (add the minced garlic to the pan when the sausage is close to being done). Use a paper towel to blot out the excess grease from the pan.

3. Turn the heat to low and stir in the butter and heavy whipping cream. Simmer for 3-4 minutes or until the butter is thoroughly melted.
4. Stir in the spinach and cook for an additional 3 minutes or until the spinach starts to wilt.
5. Add the parmesan to the pan and stir until it's well incorporated. Stir in the cooked pasta and enjoy immediately.

Main Course

One Skillet Meal, pasta

Cranberry Fluff

Cranberry Fluff



Soooo yummy!

- 12 ounces fresh cranberries (frozen, then thawed cranberries (fresh or frozen also work))
- 1 cup sugar
- 20 ounces crushed pineapple (drained)

- 2 cups mini-marshmallows
- 1 cup heavy cream

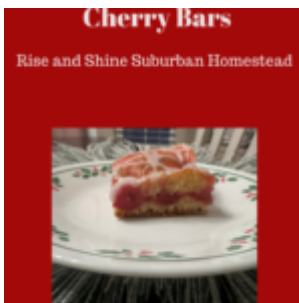
1. Chop cranberries in a food processor.
2. Remove to a bowl. Mix in sugar, cover, and refrigerate overnight.
3. Add well-drained pineapple and marshmallows. Mix to combine.
4. Whip heavy cream to stiff peaks. With a rubber spatula, gently fold the cream into the cranberry mixture.
5. Refrigerate until ready to serve.

Dessert, Salad, Side Dish

Desserts, Salad, side dish

Cherry Bars

Cherry Bars



- 15×10 jelly roll pan

Bars

- 1 3/4 cups sugar
- 1 cup butter, softened
- 1 tsp vanilla
- 4 eggs
- 3 cups flour
- 1 1/2 tsp baking powder
- 21 oz can cherry pie filling

Glaze

- 1 cup 10X (powdered) sugar
- 1-2 Tbsp milk
- 1/2 tsp almond extract

1. Grease and flour a 15×10 jelly roll pan
2. Cream butter and sugar until light and fluffy
3. Add eggs one at a time, beating well after each egg
4. Gradually add flour and baking powder, blend well
5. Spread 2/3 of the batter into pan – spread on pie filling
6. Drop tablespoonfulls of remaining batter on top and spread out a bit
7. Bake at 350 for 40-45 minutes. Let cool completely
8. Mix together glaze ingredients and drizzle over cooled bars. Cut in to 24 squares.

Dessert
Desserts
cherry