

· GOOD ·  
HOUSEKEEPING

GOOD  
HOUSEKEEPING  
QUALITY TESTED

# Holidays

COZY  
UP THE  
WHOLE  
HOUSE

Festive  
Meals

Crafty  
Decorations

Cookies,  
Cookies,  
Cookies!

50+  
FUN NEW  
IDEAS

EXCLUSIVE GH+ EDITION

# Joy to Your World

This holiday season, we want to give this gift to you: the magic of making this special time of year feel even more relaxed and fun. With simple, streamlined decorating suggestions, sparkling-in-minutes cleaning tips and easy and delicious recipes, you'll have more time to spend with your family creating new memories (we've got tips for that too!). No need to worry about how to get everything done, because the editors of *Good Housekeeping* have you covered. May your days be merry and bright!



# 12 EASY WAYS TO *Decorate* FOR THE HOLIDAYS

Warm your entire home with  
special seasonal touches



## **HANG A GARLAND ANYWHERE.**

Secure branches  
with adhesive  
hooks to lend  
cheer to a  
doorframe, mantel  
or banister.

## 2.

### Turn a wreath into a chandelier.

Using a hook and ribbon, suspend greens from the ceiling above your table. Love the look but have a permanent light fixture? Drape pine boughs around the frame and secure them with ribbon.



### ADORN YOUR DINING-CHAIR BACKS.

Mini wreaths tied to chair frames with raw-edge ribbon will make everyone at the table feel like the guest of honor.



# 4.

## Make your porch more festive.

Stack two wreaths on the front door and connect them with fishing line. Add bows, birch logs, warm blankets and other hits of cheer.





**5  
EMBELLISH  
THE TABLE  
RUNNERS.**

Hot-glue craft store wood balls to runners or place mats.

**6.**

**DIY napkin trees.**

Napkins folded into triangle trees with name-card trunks made from scrap paper will help every guest find their spot.



**PERK UP YOUR  
WINDOWS.**

Improve your view  
with a unique  
wreath made from  
an embroidery  
hoop or a garland  
of lush greenery.



# 8.

## Ease up on traditional colors.

Work with colors like pink and cream that are already in your room. Then craft decorations, easy ornaments and centerpieces.



### FAKE A FIRE.

Warm up a non-working fireplace with a pile of birch logs and a few sprigs of greens.



10.

**String up a starry sky.**

A mix of paper, metal and wood stars in a variety of sizes and shapes and hung with twine acts as a three-dimensional gallery wall. You can leave it up all winter!



**WINTERIZE YOUR COUCH.**

Make the living room more inviting by covering the seats with plush faux fur throws and pillows.

# 12.

## Craft your own tree.

Use yarn to style an abstract version on an empty wall or in a hallway. Enlist the kids to help trim it with paper-circle ornaments and felt attached with tape.



# Craft NEW MEMORIES

Spend quality time with your family  
this season making these  
beautiful holiday decorations

## pretzel log cabin

Start with a no-bake kit, then get right to the fun part: decorating your prefab gingerbread house with pretzels, candy and icing.

**Icing snow:** Frost the roof and pipe on icicles using a pastry bag.

**Pretzel logs:** Use a serrated knife to saw the rods to the length you need, then attach them to the structure with royal icing.

**Adorn the door:** Ice the entryway in a cheery color and pipe on decorative details.





*it's a wrap!*

So much more than a bow, a flower made of snipped and folded felt isn't just a gift topper, but also a keepsake. It can later find new life as an ornament or a child's hair bow.

*stocking feat*

Folksy and whimsical, these embellished booties with blanket-stitched edges are just begging to be filled by Santa. Among the chic yet simple flourishes: pinwheels, faux foliage and stripes.



## countdown to Christmas

Decorate your tree one day at a time with this charming Advent calendar. Cover a 21" x 24" foam board in fabric and secure at the back with hot glue. Hang store-bought manila tags on straight pins in rows and add your own ornaments. To mark each date, punch holes in wood craft circles (\$4 for 130, [michaels.com](http://michaels.com)), stamp on numbers and hang above the ornaments so little fingers will know what's ready for the tree.



## Extra-Special Ornaments



### *Knit bauble*

Remove the metal top from a plain ball ornament. Hot-glue two colors of yarn together inside the opening of the ornament. Once dry, wrap both strands around the ornament to cover completely; use hot glue to secure as you go. Apply red acrylic paint to the balls of two rock candy sticks (\$4, [michaels.com](http://michaels.com)), then trim the ends into points using scissors. Once dry, thread the knitting needles through the yarn and replace the metal top.



### *Sweet-scented tree*

Bend a 30" piece of naturally coiled wrapped wire (\$5, [michaels.com](http://michaels.com)) in half to form a loop, then gently push each end into the hollow part of a cinnamon stick. Use hot glue to attach cut sprigs of fresh rosemary for branches and small gems for ornaments.



### *Cozy cap*

Cut fifty 14" lengths of yarn as well as a 1" ring from a paper towel tube. Fold a piece of yarn in half and pull the doubled end around the ring and back through the yarn loop; pull to tighten around the ring. Repeat until the ring is covered. Gather the loose ends of yarn and feed them through the ring's center. Knot a length of yarn 10" above the ring; use the rest of the yarn to hang. Trim the top into a pom-pom and put a cotton ball inside the hat to keep its shape.



### *Sparkling starburst*

Carefully push whole and halved toothpicks into a foam ball, then apply one or two coats of silver spray paint. While still wet, dust fine silver glitter over the ornament. Use a dab of hot glue to attach a string for hanging.

Erika LaPresto.

### *evergreen forest*

Create these delicate trees by wrapping the top of a foam cone with card stock to create a true point (the tops are flat), then cover the cone in clear plastic wrap. Knot a piece of green embroidery floss around the top, then wrap it around the cone in a crisscross pattern. Apply two coats of Mod Podge Stiffy (available at craft stores) to the floss; once dry and hardened, remove the plastic wrap and cone. Glue on gems to add sparkle.



# THE *Big Meal*

Turkey and ham aren't the right fit for every family. Give these less traditional but delicious recipes center stage on your holiday table.

GARLIC-HERB  
**Cornish  
Hens**





WILD MUSHROOM  
*Beef*  
*Brisket*

WINTER  
*Veggie  
Tarts*





## GARLIC-HERB CORNISH HENS

**Active** 40 min.

**Total** 1 hr. 5 min. plus marinating

**Serves** 8

- 12 cloves garlic
- $\frac{3}{4}$  cup packed fresh mint leaves
- $\frac{3}{4}$  cup packed fresh basil leaves
- $\frac{1}{2}$  cup red wine vinegar
- 1 cup soy sauce
- $\frac{1}{4}$  cup packed fresh tarragon leaves
- 2 serrano chiles
- 3 Tbsp sugar
- 1 Tbsp ground cumin
- $\frac{1}{2}$  cup plus 3 Tbsp oil
- $\frac{1}{2}$  tsp salt
- 4 large Cornish hens
- 3 lbs baby new potatoes

### Herb Sauce

- 1 cup sour cream
- 6 Tbsp lime juice
- $\frac{1}{4}$  cup extra virgin olive oil
- $\frac{1}{2}$  cup fresh mint
- $\frac{1}{2}$  cup fresh basil
- 2 Tbsp fresh tarragon
- 2 cloves garlic
- 1 serrano chile
- 1 tsp salt

1. In food processor or blender, puree garlic, mint, basil, vinegar, soy sauce, tarragon, chiles, sugar, cumin,  $\frac{1}{2}$  cup oil and  $\frac{3}{4}$  tsp salt until smooth. Place hens in 2 gallon-size resealable bags and add marinade. Seal bags and turn over a few times to

distribute marinade. Refrigerate at least overnight or up to 24 hr.

2. Preheat oven to 425°F. On rimmed baking sheet, arrange hens breast sides up; discard marinade. Tuck wings behind hens; tie legs together with twine. Roast 45 min. or until hens reach 165°F. Let stand 10 min.
3. Meanwhile, on second large rimmed baking sheet, toss potatoes with remaining 3 Tbsp oil and  $\frac{3}{4}$  tsp salt. Roast 45 min. or until tender and browned, stirring once. With kitchen shears, cut each hen in half. Serve with potatoes and **Herb Sauce** (see below).

**Herb Sauce:** In food processor, puree sour cream, lime juice, olive oil, mint, basil, tarragon, garlic, chile and salt until smooth. Makes 2 cups.

## WILD MUSHROOM BEEF BRISKET

**Active** 30 min. | **Total** 3 hr. 25 min.

**Serves** 10

- 1 oz dried porcini mushrooms
- $\frac{3}{4}$  cup boiling water
- 7 Tbsp vegetable oil
- 1 beef brisket
- $\frac{3}{4}$  tsp salt
- $\frac{1}{2}$  tsp pepper
- 2 medium onions, sliced
- 3 Tbsp balsamic vinegar
- 3 Tbsp all-purpose flour
- 2 cups beef broth
- 8 sprigs fresh thyme
- $1\frac{1}{2}$  lbs mixed wild mushrooms
- 2 Tbsp fresh flat-leaf parsley

1. In medium bowl, combine

dried porcini mushrooms and boiling water. Let soak 20 min. With spoon, remove porcins from water; coarsely chop. Strain soaking liquid through fine-mesh sieve; reserve liquid and discard sandy solids.

2. Preheat oven to 325°F. In large wide-bottomed Dutch oven or oven-safe saucepot, heat 3 Tbsp oil on medium-high until hot. Season brisket all over with salt and pepper. Add brisket to pot; cook 6 to 7 min. or until browned on both sides, turning over once. Transfer brisket to large plate.

3. To same pot, add onions and  $\frac{1}{4}$  tsp salt. Cook 3 to 5 min. or until browned, stirring frequently. Add vinegar. Cook 1 min. or until reduced, scraping up browned bits with wooden spoon. Sprinkle in flour; cook 1 min., stirring.

4. To pot, add chopped dried porcins, reserved soaking liquid, broth, thyme, brisket and  $\frac{1}{2}$  cup water. Heat to boiling on high. Cover and place in oven. Cook 3 to  $3\frac{1}{2}$  hr. or until brisket is very tender. Remove and discard thyme. Skim and discard any fat.

5. Meanwhile, in 12-in. skillet, heat remaining 4 Tbsp oil on medium-high. Add sliced mushrooms and  $\frac{1}{2}$  tsp salt. Cook 15 min. or until browned and tender, stirring occasionally. Off heat, add parsley, tossing to combine. To serve, thinly slice brisket and return to pot, pouring cooking liquid over meat. Serve topped with mushrooms.



## WINTER VEGGIE TARTS

Active 45 min. | Total 1 hr. 45 min.

Makes 2

- 3 cups all-purpose flour
- 1¼ tsp salt
- 1½ cup butter
- ¾ cup ice water
- 8 oz radishes
- 8 oz Brussels sprouts
- 2 medium carrots, sliced
- 2 small red onions, sliced
- 3 Tbsp extra virgin olive oil
- 4 cloves garlic
- 2 bunches Swiss chard
- 8 oz Gruyère cheese

**1.** Preheat oven to 400°F. In food processor, pulse flour and ¾ tsp salt until combined. Add half of butter, pulsing until fine crumbs form. Add remaining butter, pulsing just until coarse crumbs form. Drizzle half of ice water over flour mixture, pulsing

to incorporate. Drizzle in remaining ice water; pulse until dough mostly comes together. Transfer dough to large bowl; knead 3 or 4 times until dough fully comes together. Divide into 2 equal-size disks; wrap in plastic. Refrigerate at least 30 min. or up to 2 days.

**2.** Meanwhile, in large bowl, toss radishes, Brussels sprouts, carrots and onions with 2 Tbsp oil and ½ tsp salt; arrange in single layer on 2 large rimmed baking sheets. Roast 25 min. or until browned and almost tender, stirring once. Vegetables can be made up to 1 day ahead.

**3.** In 5-qt. saucepot, heat remaining oil on medium. Add garlic; cook 1 min., stirring. Add chard. Cook 5 to 8 min. or until chard wilts, stems are

tender and chard dries out a bit, stirring occasionally.

**4.** On large sheet of floured parchment paper, roll 1 disk pastry into 14-in. circle; place parchment with pastry on it onto large rimmed baking sheet. In center of pastry, arrange half of cheese, leaving 2-in. rim on pastry's perimeter. Next, arrange half of chard, then half of vegetable mixture, over cheese. Fold edges of pastry up and over. With remaining pastry disk, cheese and vegetables, repeat rolling, filling and folding process.

**5.** Bake 50 min. to 1 hr. or until bottoms are golden brown, switching racks halfway through. Remove from oven. Let stand 10 min. before slicing.

# 6 Scrumptious SIDES

These dishes add panache to any meal — and can be made ahead when you have a moment to spare



## CHEDDAR AND HERB STUFFING

**Active** 1 hr. 10 min.

**Total** 1 hr. 55 min, plus cooling

**Serves** 8

- 3 Tbsp olive oil, plus more for dish and foil
- 1 small loaf country bread (about 1 lb), cut into 1/2-in. pieces
- 2 large onions, chopped
- Kosher salt and pepper
- 4 stalks celery, cut into 1/4-in. pieces
- 2 large carrots (about 10 oz total), peeled and cut into 1/4-in. pieces
- 1 cup fresh flat-leaf parsley, roughly chopped
- 1/4 cup fresh dill, roughly chopped
- 3 cups low-sodium chicken broth
- 3 large eggs, beaten
- 6 oz extra-sharp Cheddar, coarsely grated

**1.** Heat oven to 375°F. Oil 9- by 13-in. baking dish. Place bread on rimmed baking sheet and bake until dry and beginning to turn golden brown, 20 to 25 min., stirring halfway through cooking.

**2.** Meanwhile, heat 3 Tbsp oil in large skillet over medium heat. Add onions, season with 3/4 tsp salt and 1/2 tsp pepper

and cook, covered, stirring occasionally, 12 min.

**3.** Add celery and carrots and cook, uncovered, stirring occasionally, until vegetables are tender, 12 to 15 min. more. Stir in parsley and cook 1 min. Remove from heat and stir in dill.

**4.** Pour broth over toasted bread and toss until broth is absorbed. Fold in eggs. Add vegetable mixture and toss to combine, then fold in cheese.

**5.** Transfer mixture to baking dish and refrigerate for up to 1 day. Bring stuffing to room temp, cover with nonstick or oiled foil and bake 10 min. Remove foil and continue to bake until golden brown, 25 to 30 min. more.



### SOUR CREAM SMASHED POTATOES WITH BACON CRUMBS

**Active** 40 min. | **Total** 1 hr. 25 min.  
**Serves** 8

4 lbs potatoes,  
cut into 2-in. pieces

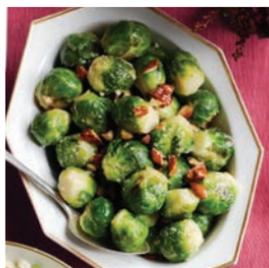
Kosher salt and pepper  
6 oz bacon,  
cut into 1/4-in. pieces  
1/8 tsp freshly grated  
nutmeg (optional)  
1 cup half-and-half  
1 cup sour cream  
4 Tbsp unsalted butter  
2 scallions, thinly sliced  
1/2 cup fresh flat-leaf  
parsley, chopped

**1.** Place potatoes in large pot, add enough cold water to cover and bring to a boil. Add 2 tsp salt, reduce heat and simmer until just tender, 15 to 18 min. Drain potatoes and return them to pot.

**2.** While potatoes are cooking, cook bacon in large skillet over medium heat, stirring occasionally, until crisp, 5 to 7 min. Toss with nutmeg if using, then transfer to paper towel-lined plate and let cool. Refrigerate up to 2 days.

**3.** Add half-and-half, sour cream, butter and 1/2 tsp each salt and pepper to potatoes and mash.

**4.** Place potatoes in glass bowl and microwave, covered, on medium, stirring occasionally until heated through. Or set bowl over (but not in) pot of simmering water and cook until heated through, 15 to 25 min. Warm bacon in skillet, toss with scallions and parsley and sprinkle over potatoes just before serving.



### MAPLE-GLAZED BRUSSELS SPROUTS WITH PECORINO CHEESE AND ALMONDS

**Active** 25 min.  
**Total** 25 min. plus cooling  
**Serves** 8

2 lbs small Brussels sprouts,  
trimmed  
Kosher salt  
2 Tbsp fresh lemon juice  
1 Tbsp Dijon mustard  
1 Tbsp pure maple syrup  
2 Tbsp olive oil  
2 oz pecorino cheese, crumbled  
1/4 cup roasted unsalted  
almonds, roughly chopped

**1.** Bring large pot of water to a boil. Fill large bowl with ice water.

**2.** Cut a shallow "X" in the core end of each Brussels sprout (halve any large ones). Add to pot of boiling water with 1 Tbsp salt and cook until just tender, 5 to 6 min. Drain and transfer to bowl of ice water to cool. Drain, dry and refrigerate up to 1 day.

**3.** In a small bowl, whisk together lemon juice, Dijon and maple syrup; transfer to

small jar; refrigerate for 1 day.

**4.** To serve, heat oil in large skillet over medium-high and cook Brussels sprouts, shaking pan occasionally, until heated through and starting to brown, 5 to 6 min.

**5.** Add lemon mixture and cook, tossing to coat, about 1 min.; remove from heat. Add pecorino and almonds and toss to coat.

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### TWICE-BAKED SWEET POTATOES

**Active** 25 min. | **Total** 1 hr. 35 min.  
**Serves** 8

- 8 small sweet potatoes (about 6 oz each)
- 1 Tbsp olive oil
- 1/2 tsp pumpkin pie spice
- Pinch of cayenne pepper
- Kosher salt
- 2 large egg whites
- 1/2 cup granulated sugar

**1.** Heat oven to 375° F. Rub sweet potatoes with oil. Using fork, prick potatoes a few times all over; place them directly on rack and roast

until tender, 40 to 50 min. Let potatoes cool 20 min.

**2.** Cut top third off each potato lengthwise and scrape out insides; transfer to medium bowl. Place largest parts of potato skins on foil-lined baking sheet and discard remaining skins.

**3.** Sprinkle pie spice, cayenne and 1/2 tsp salt over potatoes in bowl and mix to combine. Spoon mixture into skins. Refrigerate up to 2 days.

**4.** To serve, microwave potatoes on medium-high until heated through. Transfer to foil-lined broiler-proof baking sheet. Heat broiler to high.

**5.** Using electric mixer, beat egg whites in large bowl on medium-high speed until stiff peaks form. Gradually add sugar, 1 Tbsp at a time, pausing 3 to 4 sec. between additions. Continue beating until whites are stiff and glossy.

**6.** Spoon meringue on top of potatoes and broil until meringues are golden brown, 1 to 2 min.

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### GINGERY CRANBERRY SAUCE

**Active** 10 min. | **Total** 25 min.  
**Makes** 2 1/2 cups

In medium saucepan, combine 1 lb **cranberries** (fresh or frozen), 1/2 cup **granulated sugar**, 1/3 cup **fresh orange juice** (from 2 oranges) and 1 Tbsp grated **fresh ginger**. Bring mixture to a boil. Reduce heat and simmer, stirring occasionally, until cranberries burst and sauce thickens, 15 to 20 min. Refrigerate up to 5 days or transfer to freezer-safe resealable bag and freeze up to 2 months. Thaw in refrigerator overnight. If desired, warm sauce in microwave or serve at room temp.

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## BUTTERMILK CORNBREAD

**Active** 15 min. | **Total** 1 hr. 10 min.  
**Serves** 15

- 1 cup vegetable oil,  
plus more for pan
- 2 cups yellow cornmeal
- 2 cups all-purpose flour
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{4}$  cup light brown sugar
- 2 Tbsp baking powder
- 2 tsp kosher salt
- $2\frac{1}{2}$  cups buttermilk
- 4 large eggs
- Butter, for serving
- Honey, for serving

**1.** Heat oven to 350°F.  
Oil 9- by 13-in. baking pan.

**2.** In large bowl, whisk  
together cornmeal,  
flour, sugars, baking  
powder and salt.

**3.** Using electric mixer, beat  
buttermilk, 1 cup oil and eggs  
in large bowl to combine.  
Add cornmeal mixture and  
beat until just combined  
(batter will be a bit lumpy).

**4.** Transfer batter to prepared  
pan and bake until wooden  
pick inserted in center comes  
out clean and cornbread

is starting to pull away at  
edges, 50 to 55 min. Let  
cool completely in pan.

**5.** Cut cornbread into  
3 pieces and wrap in plastic.  
Refrigerate up to 3 days or  
transfer to freezer bag and  
freeze up to 2 months.

**6.** To serve, warm in 375°F  
oven until heated through,  
about 10 min. (or 15 min.  
from frozen). Cut into  
15 squares. Serve with  
butter and honey if desired.

# 25 Holiday Sweets

These festive desserts are as delicious as they are darling



Alexandra Rowley, Food Styling, Top; Stephanie Bottom, Prop Styling, Bottom; Heidi Pich



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*melting snowmen*  
recipe, page 35



2

**PRESENT COOKIES**  
recipe, page 35



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*marshmallow hot cocoa cups*  
recipe, page 35

4



*Oreo penguins*  
recipe, page 36

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**PEANUT BUTTER SURPRISE COOKIES**  
recipe, page 36



6



**STAR BLONDIES**  
recipe, page 36



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*coconut squares*  
recipe, page 37



WAFFLE  
SANDWICH  
COOKIES

recipe, page 37





*brownies with dulce de leche,  
pecans & pretzels*  
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ALMOND-STUFFED  
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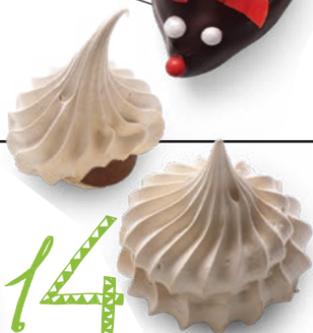
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Christmas tree  
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CRISPY  
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snowman  
cupcakes  
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ornament  
cupcakes  
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REINDEER  
COOKIES  
recipe, page 43

25

# BASIC RECIPES

## VANILLA BUTTERCREAM

Active 5 min. | Total 10 min. | Makes 3 1/4 cups

- |  |                            |
|--|----------------------------|
| 1 lb confectioners' sugar                      | 2 Tbsp heavy cream         |
| 1 cup (2 sticks) unsalted butter, at room temp | 2 tsp pure vanilla extract |

1. Sift confectioners' sugar into large bowl.
2. Using electric mixer, beat butter on medium speed until creamy, about 2 min.
3. Reduce mixer speed to low and gradually add sugar, alternating with heavy cream. Mix in vanilla.
4. Increase speed to high and beat until fluffy, about 2 min.

## SUGAR COOKIE DOUGH

Active 25 min. | Total 25 min. | Makes about 50

- |  |                                |
|--|--------------------------------|
| 2 3/4 cups all-purpose flour                   | 3/4 cup granulated sugar       |
| 1/2 tsp baking powder                          | 1 large egg                    |
| 1/4 tsp kosher salt                            | 1 1/2 tsp pure vanilla extract |
| 1 cup (2 sticks) unsalted butter, at room temp |                                |

1. In large bowl, whisk together flour, baking powder and salt.
2. Using electric mixer, beat butter and sugar until light and fluffy, about 3 min. Beat in egg, then vanilla.
3. Reduce mixer speed to low and gradually add flour mixture, mixing just until incorporated.
4. Proceed as directed in recipes on following pages.

## ROYAL ICING

Active 5 min. | Total 12 min. | Makes 2 cups

- |                         |                           |
|-------------------------|---------------------------|
| 3 large egg whites      | 1 lb confectioners' sugar |
| 1/2 tsp cream of tartar |                           |

1. Using electric mixer, beat egg whites and cream of tartar on medium-high speed until foamy, about 1 min.
2. Reduce speed to low and gradually add sugar, beating until just incorporated. Increase speed to high and beat until medium-stiff glossy peaks form, 5 to 7 min.

## GINGERBREAD CUPCAKES

Active 10 min. | Total 1 hr. 10 min. | Makes 12

- |                              |  |
|------------------------------|--|
| 1 1/2 cups all-purpose flour | 1/2 cup firmly packed dark brown sugar       |
| 1 1/2 tsp ground ginger      | 2 large eggs                                 |
| 1 tsp ground cinnamon        | 1/4 cup unsulfured molasses (not blackstrap) |
| 1 tsp baking powder          | 1/4 cup water                                |
| 1/4 tsp ground nutmeg        | 1/2 tsp pure vanilla extract                 |
| 1/4 tsp kosher salt          |  |
| 1/2 cup vegetable oil        |  |

1. Heat oven to 350° F. Line 12-cup muffin pan with paper liners. In medium bowl, whisk together flour, ginger, cinnamon, baking powder, nutmeg and salt.
2. In large bowl, whisk together oil, sugar, eggs, molasses, water and vanilla. Add flour mixture to oil mixture and mix until fully incorporated (batter will be thin).
3. Divide batter among lined muffin cups (about 3 Tbsp each) and bake until wooden pick inserted in center comes out clean, 20 to 22 min. Let cool in pan 10 min, then transfer to wire rack to cool completely.

# 1

## MELTING SNOWMEN

Active 25 min. | Total 25 min.

Makes 8

- 12 oz premium white chocolate chips
- 8 ice pop sticks
- 4 mini Oreos
- 8 pieces round black licorice
- 1 batch royal icing (page 34)
- Orange chewy candies, mini chocolate chips, pretzels, mini M&M's, and shoestring licorice

1. Line large baking sheet with parchment paper. In medium bowl, melt white chocolate chips according to pkg. directions. Spoon 8 oval-shaped pools of 2 Tbsp chocolate each onto prepared pan, making slightly larger mounds where heads should be.
2. Press ice pop sticks two-thirds of the way into each and cover with chocolate.
3. To make top hats, separate 4 mini Oreo cookies and discard filling. Using royal icing, adhere round black licorice to center of cookie.
4. Decorate snowmen using chewy candies (we used Starburst) for noses, mini chocolate chips for eyes, pretzels for arms, M&M's for buttons and shoestring licorice for scarves.

XXXXXXXXXXXXXXXXXXXXXXXXXXXX

# 2

## PRESENT COOKIES

Active 2 hr. 30 min.

Total 2 hr. 50 min.

Makes about 3 dozen

Start with **sugar cookie dough** (page 34). Shape dough into 2 disks; roll each disk between 2 sheets of waxed paper to 1/4 in. thick. Chill until firm, 30 min. in refrigerator or 15 min. in freezer. Heat oven to 350°F. Line 4 baking sheets with parchment paper. Using a floured 1-in. square cutter, cut out 105 cookies and place on prepared baking sheets. Reroll, chill and cut out scraps and place on remaining prepared baking sheets; chill until firm. Bake, rotating positions of pans halfway through, until cookies are light golden brown around edges, 10 to 12 min. Let cool on sheets 5 min. before transferring to wire racks to cool completely. Make 1 batch **royal icing** (page 34) as directed and tint using **gel food coloring** as desired. Transfer to pastry bags fitted with fine tips. For each present, stack 3 cookies, using royal icing to stick layers together. Decorate with remaining royal icing, **colored fondant**, **sanding sugar**, **sprinkles**, **nonpareils** or **dragées** as desired.

# 3

## MARSHMALLOW HOT COCOA CUPS

Active 1 hr. 30 min.

Total 1 hr. 30 min.

Makes 12

Make 1 batch **royal icing** (page 34) as directed. Use to adhere 12 **mini candy canes** (for cup handles) to sides of 12 **jumbo marshmallows**, propping up candy canes until set. Adhere marshmallows to 12 **chocolate wafer cookies** (for saucers). Melt 1 cup **semisweet chocolate chips** according to pkg. directions. Spoon chocolate on top of each marshmallow, then top with **mini marshmallows** and dust with **unsweetened cocoa powder**.

XXXXXXXXXXXXXXXXXXXXXXXXXXXX



XXXXXXXXXXXXXXXXXXXXXXXXXXXX

XXXXXXXXXXXXXXXXXXXXXXXXXXXX



4

### OREO PENGUINS

Active 1 hr. | Total 1 hr. | Makes 12

Separate 12 **standard Oreos**. Press  $\frac{1}{2}$  tsp **shredded coconut** onto each cream piece (discard plain pieces). Separate 12 **mini Oreos**; scrape off and discard cream. Cut 12 mini pieces in half. Using **royal icing** (page 34), stick **candy eyes** and the cut side of half a **banana-shaped candy** on 1 mini piece (for the face). Attach 2 half pieces to body (for wings). Stick cut sides of 2 **banana-shaped candy** halves into cream for the feet. Repeat to create 12 penguins.



5

### PEANUT BUTTER SURPRISE COOKIES

Active 30 min.

Total 1 hr. | Makes 12

1 batch **sugar cookie dough** (page 34)  
80 **mini peanut butter cups**  
 $\frac{2}{3}$  cup **sanding sugar**

1. Shape dough into 2 disks; roll each between 2 sheets of waxed paper to  $\frac{1}{8}$  in. thick. Chill until firm, 30 min. in refrigerator or 15 min. in freezer. Heat oven to 350°F. Line 4 rimmed baking sheets with parchment paper.

2. Using 2-in. round cookie cutter, cut out 80 cookies and place them on prepared baking sheets. Reroll, chill and cut out scraps as needed. Return 3 pans dough to refrigerator. Place 1 mini peanut butter cup in middle of each cookie and roll dough between palms to cover candy.

3. Coat cookies in sanding sugar and return to prepared pan, spacing 2 in. apart. Repeat with remaining dough and candy. Bake, rotating positions of pans halfway through, until cookies are light golden brown around edges, 14 to 16 min. Let cool on sheets 5 min. before transferring to wire racks to cool completely.



6

### STAR BLONDIES

Active 15 min.

Total 1 hr. | Makes 19

Heat oven to 325°F. Lightly coat 9-in. square pan with nonstick spray. Line pan with parchment paper, leaving 3-in. overhang on 2 sides; lightly coat parchment with nonstick spray. In large bowl, whisk together 1 cup **all-purpose flour**,  $\frac{1}{2}$  tsp **baking powder** and  $\frac{1}{4}$  tsp **salt**. Using electric mixer, beat 1 stick ( $\frac{1}{2}$  cup) **unsalted butter** (at room temp),  $\frac{3}{4}$  cup packed **light brown sugar**, 1 **large egg** and 1 tsp **pure vanilla extract** until light and fluffy, about 2 min. Stir in flour mixture, then fold in  $\frac{3}{4}$  cup each **white chocolate chips** and **toasted pecans** (chopped). Transfer to prepared pan and bake until golden brown and toothpick inserted in center comes out clean, 30 to 35 min. Let cool in pan 10 min.,

then use overhangs to transfer blondies to cutting board. While warm, cut out 19 stars using floured 2-in. star cookie cutter. Transfer to wire rack and let cool completely. Meanwhile, whisk together  $\frac{2}{3}$  cup **confectioners' sugar** and 1 Tbsp **water**. Tint using **liquid food coloring** as desired. Decorate stars with glaze and **sanding sugar** or **sprinkles** if desired.



## 7 COCONUT SQUARES

**Active** 15 min.  
**Total** 15 min. | **Makes** 36

- 2 cups **confectioners' sugar**
- 1 can **sweetened condensed milk**
- 4 cups **finely shredded unsweetened coconut**
- Red liquid food coloring**

Line 9-in. square pan with nonstick foil. In large bowl, combine **confectioners' sugar** and **sweetened condensed milk**. Add **finely shredded unsweetened coconut** and mix to coat evenly. Using **red liquid food coloring**, dye half of mixture. Press red mixture into pan, then top with

white mixture. Cover and refrigerate until firm, at least 1 hr. Cut into  $1\frac{1}{2}$ -in. squares.

XXXXXXXXXXXXXXXXXXXXXXXXXXXX

## 8 WAFFLE SANDWICH COOKIES

**Active** 10 min.  
**Total** 15 min. | **Makes** 12

Using electric mixer, beat 8 oz **cream cheese** (at room temp), 4 Tbsp **unsalted butter** (at room temp), 6 Tbsp **confectioners' sugar** and 2 tsp **orange zest** until light and fluffy, 2 to 3 min. Spread 12 **Belgian butter waffle cookies** with 2 Tbsp **cream cheese mixture** each, then top with 12 more cookies. Serve immediately.

## 9 BROWNIES WITH DULCE DE LECHE, PECANS & PRETZELS

**Active** 12 min.  
**Total** 1 hr. | **Makes** 12

Heat oven to 325°F. Lightly coat 9-in. square pan with cooking spray. Line pan with parchment paper, leaving 3-in. overhang on 2 sides; spray parchment. Prepare 1 box **brownie mix** according to pkg. directions. Transfer batter to prepared pan. Drizzle  $\frac{1}{2}$  cup **dulce de leche** over top, then drag table knife through batter to marbleize. Sprinkle  $\frac{1}{2}$  cup each **mini**

**pretzels** (broken), **pecans** (chopped) and **bittersweet chocolate chips** over batter. Bake and cool according to pkg. directions. Serve with extra **dulce de leche** if desired.



## 10 ALMOND-STUFFED APRICOTS DIPPED IN CHOCOLATE

**Active** 12 min. | **Total** 12 min.  
plus setting | **Makes** 20

Line large baking sheet with parchment paper. Cut small slit in each of 20 **dried apricots** and put in 1 **whole roasted almond**. In small microwave-safe bowl or measuring cup, melt 2 oz **bittersweet chocolate chips** according to pkg. directions. Dip apricots halfway into chocolate, then sprinkle each with pinch of **flaky sea salt** and transfer to prepared pan. Let stand at cool room temp until chocolate sets, about 45 min.

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# 11

## CHOCOLATE MICE

Active 1 hr. 30 min. | Total 2 hr.

Makes 35

- 14 mint Oreo cookies
- 4 oz cream cheese
- 35 Hershey's Kisses
- 6 oz bittersweet chocolate chips
- 4 Twizzlers
- 2 pieces fruit leather Sprinkles

1. Line 2 large baking sheets with parchment paper. In food processor, pulse mint Oreo cookies to form fine crumbs. Transfer to medium bowl and combine with cream cheese (at room temp). Roll into 35 balls (1 in. each; about 1½ tsp) and place on the prepared baking sheets. Press 1 unwrapped Hershey's Kiss onto each ball, molding dough to create smooth seam.

2. Melt bittersweet chocolate chips (about 1 cup) according to pkg. directions. Using 2 forks, dip each mouse into chocolate, letting excess drip off before returning to prepared pans. Cut Twizzlers into small triangles and place on mice to create ears. Cut 2-in. lengths from fruit leather for tails, and use sprinkles for eyes and noses. Chill until chocolate is set, 20 to 30 min.



sugar, granulated sugar and ground cinnamon. Sprinkle disks with sugar mixture. Starting with 1 long end facing you, tightly roll up 1 disk, using parchment paper to neatly guide dough (pressing dough back together if it cracks).

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# 12

## CINNAMON ROLL SUGAR COOKIES

Active 25 min. | Total 1 hr.

Makes 4 dozen

### COOKIES

Sugar cookie dough (page 34)

- ¼ cup light brown sugar
- 2 Tbsp granulated sugar
- 2 tsp ground cinnamon

### ICING

1 cup confectioners' sugar  
4 Tbsp whole milk

1. **Make Cookies:** Shape dough into 2 disks; roll each between 2 sheets lightly floured parchment paper into 7- by 10-in. rectangle, ¼ in. thick. Chill until firm but pliable, about 10 min. Meanwhile, heat oven to 350°F.

2. Line 4 large baking sheets with parchment paper. In small bowl, combine light brown

3. Working quickly, repeat with remaining disk of dough. Return 1 roll dough to refrigerator. Cut other roll into ¼-in.-thick slices and place on prepared baking sheets, spacing at least 1 in. apart. Bake, rotating positions of pans halfway through, until light golden brown, 12 to 14 min.

4. Let cool on sheets 5 min. before transferring to wire racks to cool completely. Repeat with remaining dough, letting soften just until pliable but still firm before slicing.

5. **Make Icing:** In small bowl, combine confectioners' sugar with whole milk. Drizzle over cooled cookies.

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# 13

## FESTIVE PRETZEL RODS

Active 40 min.  
Total 40 min. | Makes 32

Line large baking sheet with parchment paper. Melt 6 oz each **white** and **semisweet chocolate** in separate microwave-safe bowls, according to pkg. directions, then transfer to tall glasses. Working 1 at a time, dip 32 **pretzel rods** two-thirds of the way into chocolate, shaking off excess. Coat with **sanding sugars**, crushed **peanuts** and **mini M&M's** or **peppermint candies** or **mini chocolate chips**. Transfer to prepared pan until set, 1 to 2 hr.



# 14

## CHOCOLATE-MOCHA MERINGUES

Active 15 min. | Total 2 hr. 15 min.  
Makes 1 dozen

- 28 Hershey's Kisses
- 1/4 cup sugar
- 1 Tbsp instant espresso powder
- 1/8 tsp cream of tartar
- 2 large egg whites

1. Heat oven to 200° F. Line 2 large baking sheets with parchment paper. Unwrap Hershey's Kisses. In large metal or glass bowl, whisk together sugar, instant espresso powder and cream of tartar; whisk in egg whites.

2. Set bowl over (but not in) saucepan of simmering water and heat, whisking constantly, until sugar is dissolved and whites are very warm to the touch, 2 to 3 min. Remove from heat and, using electric mixer, beat on low speed, gradually increasing to high, until soft peaks form, about 4 min.

3. Spoon mixture into pastry bag fitted with a 3/4-in. star tip. Pipe 1/2-in. dots on prepared baking sheets, spaced 2 in. apart. Top each with 1 Hershey's Kiss, then pipe star (about 1 1/2 in. wide) over each. Bake until meringues are set and not tacky, 60 to 75 min. Slide parchment paper onto wire racks and let meringues cool 10 min. Use spatula to release from paper.



# 15

## CHRISTMAS TREE CUPCAKES

Active 2 hr. 40 min.  
Total 3 hr. 25 min.  
Makes 12

Make 1 batch **gingerbread cupcakes** (page 34) as directed, lining muffin pan with brown paper liners. Make 1 batch **vanilla buttercream** (page 34) as directed. Top each cupcake with 1/4 cup buttercream. Make 2 batches **royal icing** (page 34) as directed and tint using **green gel food coloring**. Using small spatula, smooth 2 tsp green royal icing over each of 12 **sugar cones** and invert on top of cupcakes. Fill piping bag fitted with small star tip with remaining royal icing. Beginning at wide end of cone, pipe small triangle branches in downward motion around sugar cone. While icing is wet, decorate with **tree-light sprinkles**.



## 16

### ELF COOKIES

Active 2 hr. | Total 2 hr.

Makes 2 dozen

- 1 batch royal icing (page 34)
- Gel food coloring
- 24 Nutter Butter cookies
- Finely shredded coconut
- Sliced almonds

1. Make 1 batch royal icing as directed and tint using gel food coloring as desired. Transfer  $\frac{1}{3}$  of each color to separate pastry bags fitted with fine tips. Use a few drops of water to thin icing remaining in bowls for flooding; place in separate pastry bags fitted with small round tips. Using thicker icing, outline hats, clothes, beards and faces of elves on Nutter Butter cookies.

2. Fill hats and clothes using thinner flooding icing; let dry between colors. Use finely shredded coconut for Santa's beard (while icing is wet) and use icing to attach almonds for elves' ears.



## 17

### TREE-LIGHT COOKIES

Active 1 hr. 40 min.

Total 2 hr. 40 min.

Makes 6

Start with sugar cookie dough (page 34). Shape into 2 disks; roll each between 2 sheets waxed paper to  $\frac{1}{8}$  in. thick. Chill until firm, 30 min. in refrigerator or 15 min. in freezer. Heat oven to 350° F. Line 4 baking sheets with parchment paper. Using floured 4-in. tree-light-shaped cookie cutter, cut out cookies and place on prepared baking sheets, spacing at least 1 in. apart. Reroll, chill and cut out scraps. Make a small hole at base of each cookie light using **plastic straw**. Bake, rotating positions of pans halfway through, until cookies are light golden brown around edges, 10 to 12 min. Let cool on sheets 5 min. before transferring to wire racks to cool completely. Make 2 batches **royal icing** (page 34) and tint using **gel food coloring** as desired. Transfer half of each color to separate pastry bag fitted with fine tip. Use a few drops of water to thin icing remaining in bowls for flooding; place in separate resealable plastic bags and snip off corners. Outline each cookie using thicker icing and fill using thinner flooding icing. String ribbon through cookies if desired.



## 18

### CRISPY CORNFLAKE WREATHS

Active 20 min.

Total 20 min. | Makes 36

- $\frac{1}{2}$  cup unsalted butter
- 1 pkg. marshmallows
- $\frac{1}{2}$  tsp green gel food coloring
- $\frac{1}{2}$  tsp peppermint extract
- 4 cup cornflakes
- Sprinkles or mini M&M's

1. Line large baking sheet with nonstick foil. Melt unsalted butter in large saucepan over low heat. Add marshmallows and gel food coloring and cook, stirring, until melted and combined.

2. Remove from heat; stir in peppermint extract and cornflake cereal. Using wet hands, form 3- to 4-in. disk shapes on prepared pan, then poke holes in middles using finger. Working quickly, repeat with remaining mixture. Scatter on sprinkles or mini M&M's, then leave in a cool place until set, 2 to 3 hr. Store in airtight container up to 3 days.

\*\*\*\*\*

## 19

### CHOCOLATE FUDGE CUPS

Active 10 min. | Total 25 min.  
Makes 12 cups

- 1 cup bittersweet chocolate chips
- 1/2 cup heavy cream
- 1/4 cup unsalted roasted peanuts
- 1 tsp flaked sea salt

1. Line 12-hole mini muffin pan with foil candy cups. Place bittersweet chocolate chips in medium bowl. Heat heavy cream in small heavy-bottomed saucepan over medium-low heat until very hot but not boiling. Remove from heat, pour over chocolate chips and let sit 10 min.

2. Stir with whisk until smooth. Divide chocolate among candy cups (about 1 Tbsp per cup) and sprinkle with unsalted roasted peanuts (chopped) and flaked sea salt. Refrigerate until set, 45 min. to 1 hr.



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## 20

### BLACK-BOTTOM CHEESECAKES

Active 20 min. | Total 2 hr. 50 min.  
Makes 12

Lightly coat 12-hole mini cheesecake pan with cooking spray. In food processor, pulse 19 chocolate wafer cookies (we used Nabisco Famous Wafers) to form fine crumbs. Add 1/4 cup (1/2 stick) unsalted butter (melted) and pulse to combine. Press crumb mixture into each hole of prepared pan (about 1 Tbsp per hole) and refrigerate until ready to use, about 30 min. Using electric mixer, beat 1 1/2 pkgs. (8 oz each) cream cheese (at room temp) and 3 Tbsp granulated sugar until smooth. Reduce mixer speed to low and gradually add 1/2 cup very cold heavy cream, mixing just until incorporated. Increase speed to medium and beat until thick and stiff, about 2 min. Beat in 1 tsp pure vanilla extract. Spoon mixture (about 1/4 cup each) on top of crusts and refrigerate for at least 2 hr. or up to overnight. Remove from pans and top each with 1 maraschino cherry to serve.



\*\*\*\*\*

## 21

### RICE CEREAL ORNAMENTS

Active 30 min.  
Total 30 min. | Makes 12

- 1/2 cup unsalted butter
- 1 pkg. marshmallows
- 1 tsp pure vanilla extract
- 5 cups rice cereal
- Sanding sugar or sprinkles
- 3 Tbsp white chocolate chips
- 12 Rolo candies

1. Line large baking sheet with nonstick foil. Melt butter in large saucepan over low heat. Add marshmallows and cook, stirring, until melted and combined.

2. Remove from heat; stir in vanilla extract and rice cereal. Using wet hands, form 12 tightly packed balls, about 2 in. each. Working quickly, sprinkle with sanding sugar or sprinkles. Transfer to prepared pan.

3. In small microwave-safe bowl or measuring cup, melt white chocolate chips according to pkg. directions. Use chocolate to adhere gold-wrapped Rolo candies to tops of rice balls. Let stand,

uncovered, until set, 2 to 3 hr. Store in airtight container between layers of nonstick foil for up to 3 days.

## 22

### WHITE CHOCOLATE, PISTACHIO AND CRANBERRY FUDGE

Active 10 min. | Total 15 min.  
Makes 3 dozen

- 8 oz cream cheese
- 2 cups confectioners' sugar
- 2 tsp pure vanilla extract
- 16 oz white chocolate
- 1 cup dried cranberries
- 1 cup roasted shelled pistachios

1. Line 9-in. square pan with nonstick foil. Using electric mixer, beat cream cheese and sugar until smooth; beat in vanilla extract.

2. In microwave-safe bowl, melt chocolate, add to cream cheese mixture and beat until smooth. Fold in cranberries and pistachios. Refrigerate until firm, at least 2 hr. and up to 2 days. Cut into 1½-in. pieces.



## 23

### SNOWMAN CUPCAKES

Active 1 hr. 35 min.  
Total 2 hr. 10 min.  
Makes 8

- 1 batch gingerbread cupcakes (page 34)
- 1 batch vanilla buttercream (page 34)
- Finely shredded coconut
- Mini chocolate chips
- Orange Tic Tacs
- Sour candy strips
- Chocolate jelly rings

1. Make 1 batch gingerbread cupcakes as directed, lining 8 holes of muffin pan with red paper liners and lightly coating remaining holes with cooking spray.

2. Make 1 batch vanilla buttercream as directed.

3. When baked cupcakes have cooled completely, in food processor, pulse 4 non-wrapped cupcakes into fine crumbs. In bowl, mix together crumbs and 6 Tbsp buttercream, then roll into 8 balls (1½ in. each; about 1½ Tbsp).

4. Frost remaining cupcakes with buttercream (about 2 Tbsp each) and coat with finely shredded coconut (about 1 tsp each). Use toothpicks to secure cake balls to cupcakes, then frost each ball with ½ Tbsp buttercream and coat with

finely shredded coconut (about 1 tsp each).

5. Decorate using mini chocolate chips for eyes and buttons, orange Tic Tacs for noses, sour candy strips for scarves and melted chocolate for mouths. Make hats using chocolate jelly rings, buttercream and mini chocolate chips.



## 24

### ORNAMENT CUPCAKES

Active 1 hr. | Total 1 hr. 30 min.

Makes 12

- 12 gingerbread cupcakes, baked in paper liners (page 34)
- 1 batch vanilla buttercream (page 34)
- 12 toothpicks
- 12 gumdrops
- String licorice, for decorating and to make hooks
- Paper punches in holiday shapes, from craft store
- Craft scissors with decorative edges or pinking shears
- Small round candies such as mini M&M's or Skittles, edible silver and pearl dragées, sour candy strips, fruit leather and white and colored sanding sugar, for decorating

1. Frost cupcakes with vanilla buttercream, then decorate with sanding sugar as desired.
2. Cut fruit leather with craft scissors to make colored bands of any width. Roll leather between 2 sheets parchment paper to fit into paper punch. Punch out holiday shapes or cut decorative edges if desired. Cut string licorice to create strips to go across cupcakes or use round candy to make lines and shapes as desired.
3. To make ornament hooks, cut string licorice into 12 lengths (2 in. each).



Using toothpick, poke hole about halfway into flat end of gumdrop. Twist together 1 licorice piece at ends, about 1/4 in. up. Use toothpick to guide twisted end into hole. Break toothpick in half, then insert 1 half about halfway into rounded end of gumdrop. Poke toothpick into decorated cupcake to secure gumdrop hook.

## 25

### REINDEER COOKIES

Active 1 hr. 40 min.

Total 2 hr. 40 min.

Makes 2 dozen

- 1 batch gingerbread cookie dough (page 34)
- 2 batches royal icing (page 34)
- Gel food coloring
- Dragées

1. Shape gingerbread cookie dough into 2 disks; roll each disk between 2 sheets waxed paper to 1/4 in. thick. Chill until firm, 30 min. in refrigerator or 15 min. in freezer.

2. Heat oven to 350°F. Line 4 baking sheets with parchment paper. Using 4-in. reindeer-shaped cookie cutter, cut out cookies and place on prepared baking sheets, spacing 2 in. apart. Reroll, chill and cut out scraps.

3. Bake, rotating position of pans halfway through, until cookies are light golden brown around the edges, 12 to 14 min. Let cool on sheets 5 min. before transferring to wire racks to cool completely.

4. Make 2 batches royal icing as directed and tint using gel food coloring as desired. Transfer half of each color to separate pastry bag fitted with fine tip. Use a few drops of water to thin icing remaining in bowls for flooding; place in separate resealable plastic bags and snip off corners.

5. Outline each cookie using thicker icing and fill using thinner flooding icing. Decorate using dragées or royal icing for antlers, eyes, noses and spots.



# Hanukkah IS HERE!

The only thing better than eight nights  
of gifts: these crispy, tasty latkes.



*Horseradish  
Sour Cream,  
Dill,  
Pomegranate  
Seeds*

*Hard-Boiled Egg,  
Capers, Parsley*



*Beets,  
Goat Cheese,  
Lemon Zest*





*Sautéed Onions,  
Whole-Grain  
Mustard*

*Sautéed  
Apples, Thyme*



*Apple,  
Scallions,  
Cracked  
Pepper*

## Potato Latkes

Active 30 min.

Total 30 min.

Makes 20

- 2 large eggs
- Kosher salt and pepper
- 2 lbs medium russet potatoes
- 2 medium onions
- 1/2 cup matzo meal
- 8 Tbsp olive oil

1. In large bowl, whisk together eggs, 1 tsp salt and 1/4 tsp pepper.
2. In food processor with large grating disk (or on large holes of box grater), grate potatoes and onions. Add to bowl with eggs and toss. Stir in matzo meal.
3. Heat 2 Tbsp oil in large skillet over medium heat. Gently drop 5 large spoonfuls potato mixture (about

- 1/4 cup each) into skillet. Flatten to create even pancakes and cook until browned and crisp, 4 to 6 min. per side; transfer to wire rack or paper towel-lined plate.
4. Repeat with remaining potato mixture, adding more oil to skillet as necessary (when getting near end of potato mixture, strain and discard any liquid at bottom of bowl).

# CLEVER USES FOR *ribbon*

Grab a spool, and it's a wrap!



**1**

## Hang pictures

Use ribbon instead of wire as a hanger on the back of a light frame. Or make the ribbon visible by looping it around a hook or a nail as the picture hangs below.

**2**

## Add flair to a zipper

Tie a piece of ribbon to a zipper pull on your purse or gym bag for a pop of color and to make it easier to open and close.

**3**

## DIY a tape measure

To measure a round object, wrap ribbon around its circumference, mark the length and stretch over a ruler or a yardstick.

**4**

## Bundle sheet sets

Corral matching pillowcases and fitted and flat sheets in the linen closet to save time making beds.

### *Did You Know?*

If every family reused just two feet of ribbon, the cloth saved could tie a bow around the earth!

**5**

## Organize your keys

Pick a different color of ribbon to use as a key chain for every spare set, so you can easily tell which keys go where.