

## White And Green Dried Meringues



### Ingredients

- ❖ 6 tablespoons (90 ml) of Sugar
- ❖ Cream of tartar
- ❖ 2 egg whites

### Preparation

- ❖ Whisk the egg whites
- ❖ Add a pinch of cream of tartar
- ❖ Sprinkle in the sugar gradually
- ❖ Whisk until they become very, very thick
- ❖ Put half of the meringue in a pastry bag
- ❖ Add the food coloring
- ❖ Put other half of the meringue in a pastry bag

### In the oven

- ❖ 2 hours at 200°F

Don't forget to share their accomplishment with Santa!

## Oh-So Frosted Christmas Cookies



### Ingredients

- ※ 50g of soft butter
- ※ 100g of sugar
- ※ 1/2 teaspoon of vanilla
- ※ 1 egg
- ※ 150g of white flour
- ※ 1/8 teaspoon of baking soda
- ※ 200g icing sugar

### Preparation

- ※ Mix the sugar, the butter and & the vanilla
- ※ Add 1 egg
- ※ Add the flour and the baking soda
- ※ Refrigerate for 1 hour
- ※ Roll out the dough and cut out your favorite shapes!

### In the oven

- ※ 12 minutes at 350°F
- ※ Mix the powdered sugar & the egg white
- ※ Put the mixture in a pastry bag & decorate!

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## Sweet & Salty Sandwich Swirls



### Ingredients

- ❖ 2 slices of bread
- ❖ Soft butter
- ❖ 2 tablespoons of cranberry jam
- ❖ 2-3 slices of ham
- ❖ 1 lettuce leaf

### Preparation

- ❖ Remove the crusts from the bread
- ❖ Slightly overlap the 2 slices of bread
- ❖ Flatten the bread with a rolling pin
- ❖ Spread with butter on the bread & the jam
- ❖ Add a leaf of lettuce & the ham
- ❖ Roll firmly
- ❖ Add the toothpicks, spaced evenly
- ❖ Cut the roll between each tooth pick

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## Gordot's Gumdrop Cocktail



### Ingredients

- ❖ Soda water
- ❖ Red fruit juice
- ❖ Ice cubes
- ❖ Green lime jelly cubes
- ❖ Decorative sugar
- ❖ Green apple
- ❖ Lime
- ❖ Gumdrops of your choice
- ❖ Licorice or straws

### Preparation

- ❖ Rub the rim of the glass with lime & dip it in the sugar
- ❖ Drop the jelly cubes in the glass
- ❖ Alternate ice cubes & slices of apple
- ❖ Add soda water & red fruit juice
- ❖ Decorate with a candy skewer
- ❖ Cut the licorice at both ends or use a straw!

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## Wrapped cocktail sausages



### Ingredients

- ❖ 1 puff pastry
- ❖ 1 egg
- ❖ Cocktail sausages
- ❖ Oregano or Basil

### Preparation

- ❖ Cut the dough into 10 equal strips
- ❖ Cut each strip diagonally to get 20 triangles
- ❖ Baste with egg
- ❖ Sprinkle on oregano or basil
- ❖ Add a sausage and roll!
- ❖ Baste again with egg

### In the oven

- ❖ 15 minutes at 350°F

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## Gordot's Parfait Mini Treats



### Ingredients

- ❖ 80g of raspberry jam
- ❖ 50g of leftover cake or cookie crumbs
- ❖ 80g 35% whipping cream
- ❖ 2 teaspoons of sugar
- ❖ 1/2 teaspoon of vanilla
- ❖ Candy decorations

### Preparation

- ❖ Whisk the cream, sugar & the vanilla until it makes firm peaks
- ❖ Place the mixture in a pastry bag
- ❖ Fill the glasses with the whipped cream the jam & the cookie crumbs
- ❖ Top off with more whipped cream & decorate!

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## Twice-Chocolate Brownie in a Cup



### Ingredients

- ※ 25g (60 ml) of white flour
- ※ 2 tablespoons of sugar
- ※ 30ml of milk
- ※ 1/8 teaspoon of baking powder
- ※ 30g (30 ml) of butter
- ※ 1 teaspoon of cocoa
- ※ White and dark chocolate chips

### Preparation

- ※ Put the butter in a cup
- ※ Add the chocolate
- ※ Microwave for 30 seconds
- ※ Mix well with a fork
- ※ Add the sugar, the cocoa, the flour, the milk & the white chocolate
- ※ More chocolate chips
- ※ Microwave for 1 minute 15 seconds

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## Easy Cheesy Christmas Straws



### Ingredients

- ❖ 1 puff pastry
- ❖ 1 egg
- ❖ 50g of grated parmesan
- ❖ 1 teaspoon of paprika

### Preparation

- ❖ Cut the dough in 2
- ❖ Baste with egg
- ❖ Sprinkle with cheese
- ❖ Press the cheese slightly
- ❖ Sprinkle with paprika
- ❖ Cut the dough into 12 strips
- ❖ Twist each strip

### In the oven

- ❖ Bake 350°F 18 minutes

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