

Winter Baking!

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enjoy them at home.-



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Christmas Strawberry Charlotte Cake

Time:
90 min

Makes:
8 portions

Difficulty:
Medium

Ingredients:

- 3 ½ cups ladyfinger cookies
- ½ cup milk
- 2 cups cream cheese
- 1 cup evaporated milk
- 1 ½ cups condensed milk
- 1 cup cream
- 1 tsp orange zest
- A big splash of Vainilla Molina
- 4 envelopes unflavored powdered gelatin
- 1 cup chopped strawberries
- 2 cups strawberries to decorate

Directions:

1. Blend cream cheese, evaporated milk, condensed milk, cream, milk, orange zest, unflavored gelatin powder and Vainilla Molina. Beat for 3 minutes until everything is completely integrated.
2. Pour mixture into a bowl, add strawberries and stir.
3. Fill half of a cake mold with previous mixture, and add a middle layer of halved ladyfingers. Refrigerate for 30 minutes, then refill mold with remaining mixture.
4. Refrigerate again for 1 hour or until set.
5. Unmold cake and place it on a base that allows you to add ladyfingers around cake.
6. Cover entire cake with ladyfingers and tie a Christmas ribbon around it.
7. Top with rest of strawberries.
8. Enjoy!



Peppermint White Hot Chocolate

Time:
20 min

Makes:
2

Difficulty:
Easy

Ingredients:

- 4 cups half and half
- 1 cup chopped white chocolate
- 1 tsp peppermint extract
- A big splash of Vainilla Molina Clear

Toppings:

- Whipped cream
- Chopped peppermint candies
- Vanilla frosting

Directions:

1. Over medium-low heat, mix half and half, white chocolate, peppermint extract and Vainilla Molina Clear in a medium saucepan, stirring occasionally.
2. Heat until chocolate is melted.
3. Frost cups with vanilla frosting and chopped candies.
4. Serve in cups.
5. Garnish with whipped cream and more candies.



Cherry Hand Pies

Time:
45 min

Makes:
6

Difficulty:
Medium

Ingredients:

- 2 bars unsalted cold butter
- 1 tsp salt
- 1 $\frac{2}{3}$ cups all-purpose flour
- A big splash of Vainilla Molina
- $\frac{1}{2}$ cup cold water
- 2 large eggs, for egg wash
- 1 can cherry pie filling

Directions:

1. Beat butter, salt and flour together.
2. Add a big splash of Vainilla Molina!
3. Pour in cold water and beat again.
4. Cover with plastic film and chill for 1 hour.
5. Roll out on a floured surface and cut borders to form 12 rectangles.
6. Cut 3 lines and stars using a cookie cutter on these hand pie lids.
7. Pour 1 tbsp cherry pie filling on the bottoms of each hand pie.
8. Brush with egg wash and cover each one with a lid.
9. Brush with egg wash again, sprinkle with sugar and bake for 20 min.
10. Enjoy!



Gingerbread Martini (non-alcoholic)

Time:

10 min

Makes:

2

Difficulty:

Easy

Ingredients for rim:

- 2 tbsp sugar
- 2 tbsp water
- 2 tbsp gingerbread cookies, crushed

Toppings:

- ½ cup whipped cream
- 2 gingerbread cookies
- Cinnamon powder to taste

Ingredients for mocktail:

- ½ cup gingerbread cookies
- 1 ½ cups vanilla ice cream
- 1 cup eggnog
- A splash of Vainilla Molina Clear

Directions for mocktail:

1. Blend ice cream, eggnog, cookies and a splash of Vainilla Molina Clear until everything is well mixed.
2. Set aside.

Directions for rim:

1. In a small saucepan, combine sugar and water over medium heat. Boil while stirring until sugar dissolves. Remove from heat and let cool to room temp to obtain a simple syrup.
2. Dip rim of glass in simple syrup and then in crushed gingerbread cookies.

To serve:

1. Beat whipped cream for 7 minutes.
2. Pour mocktail mixture in frosted glass and top with whipped cream, gingerbread cookies and cinnamon powder.
3. Serve immediately to enjoy cold.



Red Velvet Christmas Cookies

Time:

2 hr 30 min

Makes:

20 cookies

Difficulty:

Medium

Ingredients:

- 2 cups flour
- ¼ tbsp cocoa
- ¼ tsp salt
- 1 cup unsalted butter, at room temp
- 1 cup powdered sugar
- Red food coloring
- A big splash of Vainilla Molina Clear
- 1 tsp lime juice
- 15 g white chocolate
- Christmas sprinkles

Directions:

1. Beat together butter, powdered sugar, lemon juice and 4 drops red food coloring.
2. Add a big splash of Vainilla Molina and mix again.
3. Add flour, cocoa and salt. Stir to a homogenous mixture.
4. Using plastic wrap paper, roll dough into a log shape.
5. Refrigerate for 1 or 2 hours, until dough is firm.
6. Preheat oven to 350 °F and line two baking sheets with parchment paper.
7. Slice log into cookies and place on the trays.
8. Bake for 14 minutes.
9. Remove from oven and let cool for 5 minutes on the tray before transferring to a wire rack.
10. Pour white chocolate into a bowl and melt in the microwave in 20-second intervals.
11. Dip half of each cookie in the chocolate and then transfer to a parchment paper-lined tray.
12. Decorate with Christmas sprinkles.
13. Refrigerate for 15 minutes for chocolate to harden.
14. Serve and enjoy.



**Bring some sweet
coziness home and tag us
so we can join in on the
Christmas magic! 🎄 🍪**



**Heart
in every
crumb**

