

CRESCO'S FAVORITE



HOLIDAY TREATS

FESTIVE SWEETS & LIBATIONS

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CHOCOLATE HAYSTACKS



INGREDIENTS

1 cup sugar
1/4 cup milk
1/4 cup butter
1 tsp vanilla extract
2 tbsp heaping cocoa powder
1 1/2 cups oats
1/2 cup shredded coconut
sweetened or unsweetened

DIRECTIONS

Add the sugar, milk and butter to a medium pot and bring to a rolling boil over medium heat.

Add cocoa and let boil for 1.5 to 2 minutes.

Remove from heat and stir in the vanilla extract.

Add the oats and coconut and stir until completely combined.

Spoon onto a parchment-lined baking sheet.

Allow to cool at room temperature for about half an hour or until firm.

NEAPOLITAN SQUARES



INGREDIENTS

Crust

2 cups graham cracker crumbs
3/4 cup butter, melted
3/4 cup brown sugar
1/3 cup flour

Middle

2 cups shredded coconut
1 can (14 oz) sweetened
condensed milk

Icing

2 cups icing sugar
2 tbsp butter
3 tbsp Maraschino cherry juice

DIRECTIONS

Preheat oven to 350°F.
Line a 9 X 13 pan with parchment paper, and lightly spray with cooking spray.

Combine crust ingredients together until crumbly. Press into the prepared 9 X 13 pan. Bake in 350 oven for about 8 minutes, until sides are just barely starting to turn brown.

Mix together coconut and condensed milk until combined.

Carefully spread over the crust. Return to oven for about 20 minutes, until very lightly browned.

Remove from oven and let cool before frosting.

Beat icing ingredients together. Add a bit more cherry juice, if needed, to make it smooth and spreadable.

Spread evenly over cooled bars.

PEANUT BUTTER BALLS



INGREDIENTS

1/2 cup of butter, room temperature
2 cups peanut butter
2-3 cups icing sugar
3 cup Rice Krispies
1 package of chocolate chips (12 oz)

DIRECTIONS

Using a stand or hand mixer cream together butter and peanut butter.

Beat in sugar. Once combined stir in Rice Krispies. Mix well and roll into balls.

Place rolled balls into the freezer for 1-2 hours.

Melt chocolate chips in the microwave in 30 second bursts.

Dip frozen peanut butter balls into melted chocolate and allow to set before serving.

DARK CHOCOLATE GUINNESS FUDGE



INGREDIENTS

1 bottle Guinness beer
16 oz dark chocolate chips
1 can (14 oz) sweetened condensed milk
1 tsp vanilla extract
20-25 mini-twist pretzels

DIRECTIONS

In a small saucepan, over medium-high heat, bring the beer to a low boil and cook until reduced to 1/3 cup (about 20-25 minutes). Remove from heat.

Line an 8x8 baking pan with wax paper letting some of the wax paper hang over the side (to help the fudge be lifted from the pan later); set aside.

Add the chocolate and sweetened condensed milk to a microwave-safe bowl, heat for one minute, and stir. Continue heating in 30-second bursts and then stir until chocolate is melted and smooth. Stir in beer reduction and vanilla.

Pour the fudge into the prepared pan. Top with pretzels. Chill in refrigerator until set, about 2 hours.

Remove from pan and cut into squares.

CHRISTMAS EVE BDAY NOG



DIRECTIONS

In a serving glass of choice pour eggnog and rum over ice and mix well.

Sprinkle freshly grated nutmeg on top for garnish.

INGREDIENTS

5 oz Dutchmen Dairy Egg Nog
1 oz Flor De Cana 12-year old
rum
Grated nutmeg for garnish
Ice

WHIPPED SHORTBREAD



INGREDIENTS

1 cup butter, room temp
1/2 cup icing sugar
1 3/4 cup flour

Toppings:
Holiday cherries
Nuts
Chocolate bits

DIRECTIONS

With an electric mixer cream together butter and sugar. Decrease the mixer speed and carefully add flour. Scrape bowl and increase speed to medium-high, whip for 10 minutes. The dough will lighten and become fluffy.

Drop in small spoonfuls onto a parchment-lined baking sheet, decorate with whatever topping you like and bake at 350°F for 10 minutes or till edges begin to brown.

Allow to cool on a baking rack.

ALMOND BARK



INGREDIENTS

1 sleeve of salted soda crackers
1 cup butter, melted
1 cup brown sugar
2 cups chocolate chips
1/2 cup sliced almonds

DIRECTIONS

Preheat oven to 350°F.

Line a cookie sheet with parchment paper and then line it with salted soda crackers.

In a saucepan melt butter and brown sugar, and bring to boil. Allow to boil for 2 minutes.

Pour over crackers and spread evenly. Bake for 3-4 minutes until bubbly. Remove from oven and sprinkle with chocolate chips. Let the chocolate melt from residual heat and spread evenly. Dab sliced almonds onto chocolate.

Chill in refrigerator for at least 30 minutes or until chocolate hardens before breaking into pieces.

HOLIDAY BREAKFAST CREPES



INGREDIENTS

1 cup unbleached all-purpose flour
2 tbsp sugar
1 pinch salt
2 eggs
1 1/2 cups milk
1/2 tsp vanilla extract
1-2 tbsp unsalted butter, melted - more for brushing pan between crepes
Softened butter, for cooking

DIRECTIONS

In a Vitamix/blender, combine the flour, sugar and salt. Whisk in the eggs, 1/2 cup of milk and the vanilla until smooth. Gradually add the remaining milk, stirring constantly. Whisk in the melted butter.

Heat a 9-inch (23 cm) non-stick skillet over medium heat when the skillet is hot, brush with a little softened butter.

For each crepe, pour about 3 tbsp/1/4 cup (45 ml) of batter in the centre of the skillet. Tilt the skillet to spread the batter evenly until it covers the bottom of the skillet. When the edge peels off easily and begins to brown, it's time to flip the crepe with a spatula. Continue cooking for 20 seconds, until cooked through, and remove from the skillet.

Place the cooked crepes on a plate as you go. Cover with aluminum foil to keep them from drying out and to keep them warm. Delicious with maple syrup or filled with whipped cream and topped with a cranberry compote.

PEPPERMINT MARTINI



INGREDIENTS

1/2 cup semisweet chocolate chips, melted
1/4 cup crushed candy canes
6 oz white chocolate liqueur
4 oz vodka
2 oz peppermint schnapps
2 tbsp heavy cream
Ice
3 small candy canes

DIRECTIONS

Pour melted chocolate onto a shallow plate, and place crushed candy canes onto another shallow plate.

Dip rims of martini glasses first in chocolate, then in candy canes. Pour the remaining chocolate into the bottom of the glasses and swirl to coat the bottom 1/2 of the glasses with chocolate. Place glasses in the freezer while you prepare the drink.

Combine white chocolate liqueur, vodka, peppermint schnapps and heavy cream in a cocktail shaker. Fill to the top with ice and shake until cold.

Divide the drink between 3 glasses and garnish with a candy cane before serving

COCONUT PEAKS



INGREDIENTS

1/4 cup of butter or margarine
2 cups of icing sugar
2 tbsp light cream
3 cups flaked coconut
1 cup semisweet chocolate chips
1 tbsp butter or margarine

DIRECTIONS

Melt the first amount of butter in a saucepan. Remove from heat. Stir in icing sugar, cream and coconut. Shape into small balls, then squeeze the top to form peaks which resemble tiny haystacks.

Place on tray. Put in refrigerator, uncovered. Let dry overnight.

In a small saucepan, over low heat, melt chocolate chips and remaining butter together. Stir often. Dip tops of peaks.

VASILOPITA TRIFTI GREEK NEW YEAR'S BREAD



INGREDIENTS

1 1/2 cup butter, diced and chilled
6 cups all-purpose flour
1 1/2 tsp baking soda
1 tsp cream of tartar
2 tbsp brandy
5 tbsp milk
1 tsp vanilla extract
3 eggs
1 1/2 cups superfine caster sugar
1 egg yolk
Coin wrapped in aluminum foil

DIRECTIONS

Preheat the oven to 350°F. Line a 12 inch round baking pan with parchment paper and grease with butter.

Sift the flour into a large bowl, add the butter, and rub in with your fingertips until the mixture resembles coarse bread crumbs. In a separate bowl combine the baking soda, cream of tartar, and brandy in a bowl. Lightly beat together the milk, vanilla extract, eggs and sugar in another bowl. Pour into the flour, together with the brandy mixture and knead gently to a soft dough. Avoid over-kneading.

Reserve a small piece of dough for decorations. Push a coin wrapped in aluminum foil into the remaining dough and press into the prepared baking pan.

Beat the egg yolk with 1 teaspoon of water in a bowl.

Roll out the reserved dough on a lightly floured work surface. Using tiny cookie cutters, stamp out seasonal shapes and stick them on the top of the bread, using the egg yolk mixture as glue.

Brush the top of the bread with the remaining egg yolk mixture and bake for 30-35 minutes or until golden brown.

Transfer to a wire rack to cool.

KOURABIEDES GREEK CHRISTMAS BUTTER COOKIES



INGREDIENTS

700 g flour
300 g unsalted butter, softened
100 g almond flour
50 g icing sugar
1 whole egg + 2 egg yolks
20 g baking powder
100 g toasted almonds, crushed
1/2 lemon juiced
50 ml brandy or ouzo (or 25 ml
brandy + 25 ml ouzo)
1/2 tsp baking soda
1.5 g Agora Greek Vanilla
Powder

DIRECTIONS

Preheat oven to 180°C (356°F).

Beat butter and sugar in a mixer until fluffy, 10-15 minutes.

In a bowl mix together flour, almond flour, baking powder, vanilla powder and a pinch of salt.

In a separate bowl mix orange juice, lemon juice, brandy or ouzo. Once mixed add the baking soda.

Slowly add eggs to the butter mixture, once incorporated add the dry ingredients followed by the wet ingredients. Add the toasted crushed almonds. Do not overbeat dough.

Make into small balls about 20g and place on cookie sheet.

Bake for 20-25 minutes.

Let cool and dust with icing sugar.

SUGARED CRANBERRY FRENCH 75



INGREDIENTS

Sugared Cranberries

1/2 cup water
3/4 cup sugar
1 cup fresh cranberries

French 75

1 oz gin
2 oz champagne or prosecco
1/2 oz lemon juice
1/4 oz simple syrup
Ice

DIRECTIONS

Sugared Cranberries

In a small sauce-pot, whisk water and 1/2 cup of sugar to combine. Bring just to a simmer and whisk until sugar is dissolved. Cover and let steep for 10 minutes.

Strain, reserving the syrup for the cocktail. Separate the cranberries and place them on a piece of parchment paper on a wire cooling rack. Allow to dry at room temperature for at least one hour.

Add the remaining sugar to a large bowl and add cranberries, rolling the cranberries in the sugar to coat. Store in a lidded container until ready for use. Will stay fresh for up to three days.

French 75

In a shaker, add gin, lemon juice and simple syrup.

Strain the mixture into a champagne flute.

Top with your choice of champagne or prosecco.

Garnish with sugared cranberries.

CHOCOLATE CHIP VANILLA CRESCENTS



INGREDIENTS

Cookie Dough

1 cup butter
1/2 cup icing sugar
2 cups flour
1 cup mini chocolate chips

Sugar Coating

1 cup icing sugar
2 packages vanilla sugar (Dr
Oetker - 9-gram size package)

DIRECTIONS

Preheat oven to 375°F

Cream together butter and icing sugar. Blend in flour and chocolate chips to form dough.

Pinch off small amounts of dough; shape it into a ball then roll to form a crescent.

Place on an ungreased baking sheet about an inch apart.

Bake at 375°F for approx. 14 minutes.

Cool slightly.

In a bowl combine icing sugar and vanilla sugar.

Roll cookies in coating while still warm.

WHITE CHOCOLATE RASPBERRY SCONES



INGREDIENTS

2 1/2 cups all-purpose flour
1/2 tsp salt
1/4 cup sugar
2 1/4 tsp baking powder
6 tbsp cold unsalted butter,
cubed
2/3 cup heavy cream, plus more
for topping
2 large eggs
2 tsp vanilla extract
1 cup raspberries
3/4 cup white chocolate chips
sanding sugar (optional)

DIRECTIONS

Preheat the oven to 400°F. Line a baking sheet with parchment paper.

In a medium bowl, whisk together the flour, salt, sugar and baking powder. Add the cubed butter, and using your fingers, work it into the flour until the mixture resembles wet sand.

In a separate medium bowl, whisk together the heavy cream, eggs and vanilla. Add the wet ingredients into the bowl with the dry ingredients and stir the mixture several times then add the raspberries and chocolate chips, and mix until it forms a moist dough. (The raspberries will break apart slightly, but the less you stir the mixture, the more light and tender your scones will be.

Transfer the dough onto a floured work surface and gather it into an 8-inch circle that's about 3/4-inch thick. Cut the circle into 8 wedges. Space the scones out at least 2 inches apart on the lined baking sheet then place the baking sheet in the freezer for 20 minutes.

Remove the scones from the freezer. Brush the tops with heavy cream then sprinkle them with the sanding sugar. Bake the scones for about 20 minutes until pale golden and they're baked through. Remove from the oven and serve immediately.

SOFT BAKED SUGAR COOKIES



INGREDIENTS

1 1/2 cups all-purpose flour
1 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp cream of tartar
1/4 tsp salt
1/2 cup unsalted butter,
softened to room temperature
3/4 cup granulated sugar
1 large egg, at room
temperature
1 tsp pure vanilla extract
1/2 cup sprinkles, plus more
for topping

DIRECTIONS

Whisk the flour, baking powder, baking soda, cream of tartar, and salt together in a medium bowl. Set aside.

In a large bowl using a hand mixer or a stand mixer fitted with a paddle attachment, beat the butter and granulated sugar together on medium-high speed until creamed. Add the egg and vanilla extract and beat on high speed until combined. Scrape bowl as required.

Add the dry ingredients to the wet ingredients and mix on low until combined. Beat in 1/2 cup of sprinkles. The dough will be thick and sticky. Scoop large sections of dough (about 2 Tablespoons of dough each) and roll into balls. If desired, lightly dip the tops of the cookie dough balls in more sprinkles

Cover and chill the cookie dough balls in the refrigerator for at least 2 hours (and up to 4 days).

Preheat oven to 350°F. Line baking sheets with parchment paper. Arrange chilled cookie dough balls 3 inches apart on the baking sheets. Bake for 11-12 minutes or until lightly browned on the sides. The centers will look very soft.

Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

CRANBERRY-APPLE SANGRIA



INGREDIENTS

1/2 c brandy
1/2 c whole cranberries, plus more for serving
1/4 c finely chopped apples, plus more, thinly sliced, for serving
2 tbsp light brown sugar
2 to 3 cinnamon sticks, plus more for serving
1 750-mL bottle red wine
Ice
2 12-oz. cans seltzer water or ginger ale

DIRECTIONS

In a large pitcher or bowl, combine brandy, cranberries, apples, brown sugar, and cinnamon. Add wine, stir to combine, and refrigerate until ready to serve, at least 2 hours or preferably up to 12.

To serve, fill a wine glass with ice. Pour in sangria until glass is three-quarters full. Top off with seltzer. Garnish with cranberries, sliced apples, and a cinnamon stick.

SCOTTISH TOFFEE



INGREDIENTS

2 oz (½ stick) salted butter
2.5 oz water
2.5 oz milk
2 ¼ cups white granulated sugar
7 oz (½ can) condensed milk
1 tsp vanilla or whisky

DIRECTIONS

Line a 7" x 11" pan with parchment paper.

Put the butter and water in a large, heavy pot and heat to melt the butter, then add the milk.

Over low heat, add the sugar and stir until it is completely dissolved. Bring the mixture to a boil and allow to simmer for 10 minutes without stirring.

Add the condensed milk. Stir for at least 10 minutes while simmering, just be sure it doesn't stick or burn. This is the critical part as you don't want it to burn.

Remove from heat stir in the vanilla or whisky, and allow to cool for a minute or two before beating vigorously until it thickens.

When thickened, pour into the prepared pan. Allow to cool and set completely in a cool place, or the fridge.

Cut, then wrap in parchment paper for individual servings, or simply keep in an airtight tin in a cool place, or in the fridge.

RASPBERRY ALMOND SQUARES



INGREDIENTS

1 cup softened butter
1/2 tsp almond extract
2 cups flour
1/2 cup icing sugar
1 cup seedless raspberry jam
1 cup sliced toasted almonds

DIRECTIONS

Preheat oven to 350°F.

Line 9 x 13 pan with foil, grease lightly and set aside.

In a large bowl beat butter with almond extract until light and fluffy. Sift together flour and sugar. Combine with butter mixture in three additions till crumbly. Set aside 2/3 cup. Press the remaining dough evenly into the prepared pan.

Spread jam over the dough. Mix together almonds and the 2/3 cup of reserved dough mixture. Sprinkle over the jam layer.

Bake in the centre of the oven for 25 minutes or until light brown and the jam is bubbling. Let cool completely before cutting into squares.

SORREL DRINK



INGREDIENTS

Simple syrup

2 cups water
1 cup sugar

Sorrel Drink

¼ cup ginger, chopped
2 cups dried red sorrel calyces
8-10 peppercorns, cracked
1 lime, chopped
1 cinnamon stick
10 cups hot water, or more to taste
1 orange, sliced
Rum, to taste

DIRECTIONS

Simple Sugar

Bring 2 cups of water with 1 cup of sugar to a boil in a medium bowl or pot.

Simmer ingredients until the sugar has completely dissolved.

Then set aside and allow the syrup to cool.

Sorrel Drink

Place the sorrel, ginger, lime, peppercorns, and cinnamon stick in a large bowl.

Gently pour boiled water into the bowl of sorrel.

Let it steep for about 45 minutes or longer. You can also steep it overnight in the fridge for a more potent flavour.

Strain the ingredients with a fine sieve and discard all solids. Pour the drink into a pitcher for serving.

Add as much simple syrup as desired with rum and orange slices.

Serve over ice.

MULLEDWINE



INGREDIENTS

750 ml red wine (Merlot, Zinfandel, or Cabernet Sauvignon work well)
2 cups apple cider
1/4 cup honey
1 orange, zested and juiced
5 whole cloves
4 green cardamom pods
2 cinnamon sticks
1 whole star anise
1/4 cup brandy
Orange slices for garnish
Cinnamon sticks for garnish

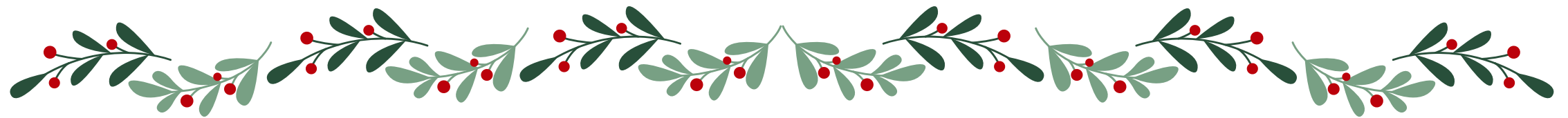
DIRECTIONS

Add wine, cider, honey orange zest and juice to a Dutch oven or a similar large pot. Stir to combine.

Add cloves, cardamom, cinnamon stick and star anise. Bring to a simmer over medium-high heat. Reduce the heat to low and let simmer gently for 30 minutes. Do not let the mixture boil.

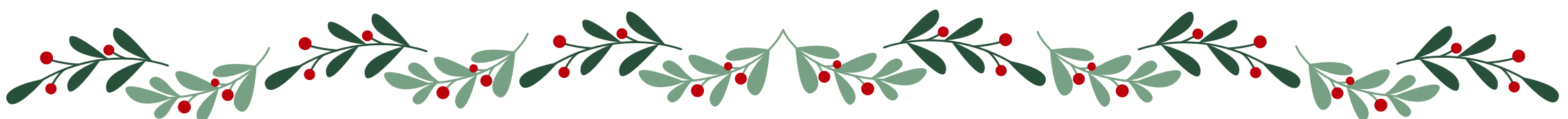
Stir in the brandy.

To serve, ladle into mugs and garnish with an orange slice and cinnamon stick.



We have compiled a collection of our favourite holiday treats and drinks to share this 2023 holiday season.

Seasons greetings and warm winter wishes from our families to yours.



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